



Thanksgiving

MAKE YOUR RESERVATION

appetizer

choice of

Autumn Squash Soup

pumpkin seed oil, crème fraîche, pepitas

Heirloom Beet Salad

grapefruit, goat cheese, cocoa crumble

Maddy's Caesar

baby gem lettuce, radish, pecorino, za'tar croutons

Baked Brie

puff pastry, cranberry chutney, sage

Pumpkin Arancini

black truffle, parmesan cheese

entree

choice of

Herb Roasted Turkey

sausage stuffing, mashed potato, brussels sprouts, traditional giblet gravy, cranberry sauce

Felina Homestyle Lasagna

Hearth Roasted Salmon

charred scallion vinaigrette, pea shoots, heirloom baby carrots vin blanc

Braised Short Rib

root vegetables, sweet potato puree, crispy shallots

Roasted Cauliflower

coconut yogurt, quinoa, kale

Cowboy Ribeye *+15 enhancement*

maître d' butter, mashed potato, broccolini, bordelaise

dessert

choice of

Sweet Potato Bread Pudding

candied pecans, toasted marshmallows

Pumpkin Cheesecake

cranberries, gingersnap crumble

Honey Crisp Apple Tarte Tatin

salted caramel, vanilla ice cream

Chocolate Pot d' Creme

graham cracker, whipped cream

Raw Bar

Grande Plateau Fruits de Mer

12 east coast oysters, 12 littleneck clams, 8 shrimp, crab salad, tuna tartare

159

Petite Plateau Fruits de Mer

6 east coast oysters, 4 littleneck clams, 4 shrimp, crab salad, tuna tartare

69

Shrimp Cocktail

5/20

East Coast Oysters

1/2 dozen | 21
dozen | 42

Littleneck Clams

1/2 dozen | 8
dozen | 16

TUNA TARTARE

jalapeno mousse, avocado, chili crunch, wonton crisps

23

CHILDREN'S MENU

..... **appetizer**

choice of

Caesar Salad

Carrots & Celery
ranch dressing

Cup of Autumn Squash Soup
pumpkin seed oil, crème fraîche, pepitas

..... **entrée**

choice of

Turkey Dinner

Pasta
butter or pomodoro

Junior Lasagna

Chicken Fingers & French Fries

..... **dessert**

Vanilla or Chocolate Ice Cream

Executive Chef, Jef Marino

@loganinnpa | @bylandmarktaverns

adults \$79++ | children under 12 \$30++