

The Barbadoes Room

2018 Thanksgiving Dinner

Starter

She Crab Soup

Crab Salad | Chives

Smoked Carrot Soup

Candied Pumpkin Seeds | Crème Fraîche

Seared Scallops

Sunchoke Horseradish Cream | Black Garlic | Radish | Caviar

Fall Farmer's Salad

Local Squash | Romanesco | Local Greens |

Lemon Thyme Vinaigrette

Venison Tenderloin

Smoked Turnip and Potato Hash | Grilled Broccolini | Rosemary Demi

Asian Pear and Burrata Salad

Baby Kale | Spiced Walnuts | Pomegranate Vinaigrette

Entree

Smoked Turkey Roulade

Wild Mushroom & Cornbread Stuffing | Haricot Vert | Cranberry Fig Jam | Gravy

Braised Rose Wood Farms Wagyu Short Rib

Pomme Puree | Crispy Brussel Sprouts | Red Wine Jus

Seared Local Fish

Butternut Squash Puree | Sautéed Spinach |

Caramelized Cipollini Onion | Crispy Parsnips

Oxtail Ragu

House-made Pappardelle | Charred Orange Jus |

Shaved Parmesan | Fresh Herbs

Roasted Beets and Carrots

Adluh Farms Grits | Local Greens | Sorghum | Benne Seeds

Dessert

An Assortment of House-Made Cakes, Pies, & Pastries