

# THANKSGIVING 2016

## “HORN OF PLENTY”

raw, pickled, and preserved farmer’s market  
vegetables, smoked pecans

## OLDE SALT OYSTERS ROCKEFELLER

### PAMLICO SOUND SEAFOOD

red drum brandade — tomato jam  
blue crab salad — lemon pickle, chervil  
shrimp cocktail — horseradish, crispy garlic aioli



## LOCAL LETTUCES

apple, Durham yogurt, crunchy seeds

CIDER-BRINED  
WHITE OAK PASTURES TURKEY  
slow-roasted breast, braised leg,  
Madeira gibleet gravy,  
cranberry & kumquat relish

or

SMOKED CAULIFLOWER CASSOULET (V)  
kabocha squash, butter beans,  
creamer potato



BRIOCHE DRESSING  
jerusalem artichoke, mushroom, fennel

ROASTED DOWN-TO-EARTH FARMS  
BABY CARROTS  
brown butter, hazelnut

CREAMED KALE & MUSTARD GREENS  
shallot, Durham hot sauce, crème fraîche

ANSON MILLS CAST IRON SPOONBREAD  
sea salt, honey butter

GERMAN BUTTERBALL POTATO GRATIN  
clothbound cheddar, garlic

SWEET POTATO & CANDIED LOCAL  
GINGER HAND PIE

CARAMEL NUT CHOCOLATE BAR

HEIRLOOM APPLE TART

PECAN BRITTLE ICE CREAM

