

THANKSGIVING MENU

NOVEMBER 23

:: 12:00-7:00

:: RESERVATIONS 610-363-7998

COCKTAILS

Cranberry Sparkler

vodka, cranberry, orange, champagne

Harvest Martini

pumpkin pie vodka, cider, prosecco

French 75

hendricks gin, lemon, simple syrup, champagne

Orchard Martini

pear puree, vodka, lemon, champagne

Venetian Bellini

puree of peach, champagne

Negroni

campari, aviation gin, vermouth, orange essence

APPETIZERS

Wild Mushroom Ravioli 14.

brown butter, sage, toasted walnuts

Crab Stuffed Mushrooms 15.

local kennett square mushrooms, fresh crab, lobster sauce

Escargots Persillades 15.

burgundy snails, white wine, garlic, fresh herbs

Lobster Bisque 11.

with a touch of fine champagne

Roasted Butternut Squash Soup 10.

caramelized granny smiths, celeriac

Farmhouse Salad 13.

blue cheese, roasted beets, candied walnuts, red wine vinaigrette

Caesar Salad 12.

vickers homemade dressing

ENTREES

Traditional Roasted Turkey 34.

sage sausage stuffing, green beans amandine, creamy whipped potatoes, candied yams, spiced cranberry compote, pan gravy

Free Range Great Plains Bison 42.

grass fed US heritage breed bison, local kennett square mushrooms, bordeaux reduction, whipped potatoes

Roasted Rack of Lamb 39.

rosemary and dijon, port wine reduction, whipped potatoes, green beans

Filet Mignon Béarnaise 37.

hand whipped sauce Béarnaise, roasted fingerling potatoes, seasonal farm vegetables

Wild Mushroom Ravioli 27.

brown butter, sage, toasted walnuts

Twin Jumbo Lump Crab Cakes 36.

sauce remoulade, roasted rosemary potato, vegetable du jour

Maple Glazed Salmon 34.

vermouth orange infusion, potato and vegetable du jour

CHILDREN'S MENU

For Pilgrims under ten years old \$19.00

Petit Plate of Thanksgiving Turkey with mashed potatoes and green beans