

THE LOFT THANKSGIVING MENU 2010

1. Appetizer (choice of)

Cinderella Pumpkin Soup

Polenta Croutons, Curried Leeks, Tart Apple

Or

Wild Arugula Salad

Toasted Pecans, Pickled Persimmon, Crispy Prosciutto, Burnt Bourbon Dressing

Or

Red Wine Braised Pork Belly

Caramelized Sunchoke, Stewed Concord Grape

2. Entrée (choice of)

Vintage Beef Braised Short Rib

McGrath Beets, Wild mushrooms, Kabocha Squash Puree

Or

Seared Maine Diver Sea Scallops

Peppered Celery Root, Braised Chicory, Pomegranate

Or

Shelton Farms Rotisserie Turkey

Confit Leg, Haricort Verts, Cornbread Stuffing, Sweet Potato Gratin, Traditional Gravy

Or

Virginia Wild Striped Bass

Pickled Chanterelle, Beluga Lentils, Savoy Cabbage, Golden Sultana Jus

3. Cheese Course

Artisanal Perfect Bite

4. Dessert (choice of)

Heirloom Apple Bread Pudding

House Made Brioche, Rum Soaked Raisin, Cylon Cinnamon Ice Cream

Or

Late Harvest Pumpkin Trilogy

Gingerbread- Maple Mascarpone, Crème Carmel, Traditional Pumpkin Pie

\$95 per person