

THANKSGIVING CHEF'S TABLE

HAND-CARVED ROASTS

ROASTED STRIPLOIN

Riley Bros, Slow Roasted,
Horseradish Cream,
Bordelaise

ROASTED TURKEY

Slow Roasted,
Sage Herb Gravy

WHOLE SALMON

Cedar Plank,
Dill Beurre Blanc

PORK SHOULDER

Apple Cider Brined,
Smoked & Roasted,
Shallot Jus

GREENS

LOCAL BEET

Candied Walnuts, Goat Cheese
Balsamic Vinaigrette

CHOPPED

Romaine, Feta Cheese, Roasted
Pepper Onion Relish, Olive,
Tomato, Red Wine Vinaigrette

ENDIVE

Apples, Radish, Fennel,
Lemon Vinaigrette

ACCOMPANIMENTS

HOGAN'S CHARCUTERIE

Chef's Selection Housemade
& Local Charcuterie, Pickles, Fruit
Perserves, Mustard

SWEET POTATOES

Maple Butter, Candied Pecan

MAC & CHEESE

Aged Cheddar, Breadcrumbs

BRIOCHE STUFFING

Pork Sausage, Apples, Parsnips,
Sage, Parsley

ROASTED VEGETABLES

Carrots, Parsnip, Celery Root

CREAMED SPINACH

Nutmeg, Parmesan

BRUSSEL SPROUTS

Pickled Fresno, Local Honey

ARTISANAL BREADS

Assorted, Locally Baked

CRANBERRY SAUCE

Cranberry, Citrus

SWEETS

PUMPKIN PIE

APPLE CRANBERRY COBBLER

PECAN PIE

ASSORTED COOKIES

FUDGE BROWNIES

KEY LIME PIE

CARROT MINI-CAKES



ROASTING IS ONE OF THE OLDEST COOKING TECHNIQUES
KNOWN TO MAN. WE'RE NOT REINVENTING THE WHEEL, WE'RE
JUST POLISHING IT UP AND MAKING THE INGREDIENTS SING.

SIMPLE FOOD, DONE WELL.

THIS IS RIVER ROAST. CHEERS!

—CHEF JOHN HOGAN

A handwritten signature in black ink, appearing to read 'John Hogan'.

55 per person, 18 for children under 10
Not inclusive of beverage service, tax, or gratuity