

Joshua Wilton House

Thanksgiving Dinner 2010

**** Sample Menu Only Actual Menu Will Differ ****

First Courses

Backfield Farms Beef Short Ribs
over cauliflower-horseradish gratin with red wine-sage reduction

Pumpkin-Chestnut Bisque
with lump crab meat and toasted pumpkin seeds

Crispy Blue Corn Crusted Oysters
served with tomato-cucumber salsa and lemon-dill aioli

Mini Shepherd's Pie
local lamb with house mashed potatoes and fennel-orange salad

Local Sweet Corn Pudding
with fresh cranberry gastrique, toasted walnuts, arugula and pears

Joshua Wilton Salad
with blue cheese, artichokes, hearts of palm, grape tomatoes, bacon and a raspberry vinaigrette

Grilled Salmon
cheese grits, roasted corn vinaigrette and bacon-roasted Brussels sprouts
Dibon Cava Brut NV (Spain)

Entrees

Seared Sea Scallops
savory andouille sausage bread pudding, spinach-chestnut sauté and sorrel pesto

Grilled Duck Breast
with mashed sweet potatoes, honey-rosemary glazed carrots and apple cider-fig glaze

Backfield Farms Beef Osso Bucco
mozzarella stuffed, with mushroom risotto, Madeira-sage sauce and crispy onions

Grilled Wild Rockfish
lobster mac-n-cheese, sweet corn fritters and tarragon-lemon butter

JWH Traditional Turkey Dinner
house-smoked Polyface Farms turkey served with all the trimmings

Butternut Squash Pancakes
curried cauliflower and filet beans with roasted beets and chestnut cream

Pan Seared Filet Mignon
smoked gouda mashed potatoes, local broccoli, roasted shallot-port wine sauce
Terra Barossa Single Vineyard Chardonnay '08 (Australia)
Jean-Marc Burgaud Morgon "Côtes de Py" '08 (Beaujolais)

Desserts

Crème Brulée
Chocolate Heath Bar Cake
Gingerbread Pear Tart
Chocolate Pecan Pie
Pumpkin Cheesecake
Apple Cranberry Pie

Ch. Graves Sauternes '05 (Bordeaux)

Three-Course Prix-Fixe Menu \$40.00 per person
Three-Course Prix-Fixe Menu paired with wines \$56 per person
A 20% Gratuity may be added to parties of six or more