

# EXCELSIOR

## Thanksgiving Dinner

### **Nantucket Bay Scallop Bisque**

Pear and Watercress

*Feudi di San Gregorio, Falanghina, Sannio 2006*

### **Salad of Baby Greens and Herbs**

Heirloom Beets, Chèvre and Muscat Vinaigrette

*Domaine Fournier, Sancerre, Loire 2005*

### **Carved Organic Amish Raised Turkey**

Apple-Chestnut-Semolina Bread Stuffing, Calvados Sauce  
with Turkey Giblets,

Black Truffle-Potato Puree, Anise-Honey Glazed Autumn  
Vegetables,

Cape Cod Cranberry Relish with Orange and Pecans

*Aqua Pumpkin, Pinot Noir, Santa Barbara 2004*

### **New England Apple Pie**

Toasted Pecan Ice Cream, Crabapple Coulis, Caramel

*Fonseca, Quinta Panascal, Porto 2001*

*Eric Brennan, Executive Chef*

*Molly Hanson, Pastry Chef*