

Thanksgiving at UpStairs on the Square

The holiday season begins with our traditional Thanksgiving dinner, served in both the Soirée Dining Room and the Monday Club Dining Room, from 1 to 8 pm. The restaurant can accommodate groups of any size, and large groups can make arrangements to be served dinner in one of the restaurant's beautiful private spaces. The cost for dinner is \$68 per head, \$34 for guests under 12 years of age.

choice of:

Brie Tart with Quince Condiment & Red Wine

New England Clam Chowder with Chive Crackers

Seared Beef Skewers with Miso Vinaigrette

Hand-Cut Cavatelli with Spiced Delicata Squash & Chanterelle Fondue

Roasted Autumn Beets

Horseradish Panna Cotta, Passionfruit & Arugula

Salad of Autumn Lettuces and Herbs with Crispy Shallots

choice of:

Roasted Farm Raised Vermont Turkey

Cornbread, Pecan & Sage Stuffing

Potatoes Mashed with Chives and Vermont Butter

Cranberry Orange Relish

Creamed Onions

Madeira Gravy

Sage-Rubbed Pork Loin with Prunes and Armagnac

Mashed Sweet Potato, Brussels Sprouts & Native Turnips

Grilled Delmonico Steak

EVOO Crushed Potatoes and Red Wine-Glazed Shallots

Grilled Salmon with Crispy Fingerlings

Haricots Verts, Brown Butter & Capers

Risotto of Locally Foraged Wild Mushrooms with a Truffled Fried Egg

choice of:

Trio of Pies: Pumpkin, Apple and Pecan with Tahitian Vanilla Ice Cream

Warm Chocolate Cake with Rum Raisin Ganache & Chantilly Cream

Lemon Chess Tart on Shortbread Crust with Sweet Cream & Candied Lemon

Cranberry Almond Cake with Citrus Curd & Tangerine Supreme

Mulled Cider Sorbet with Tuile Cookie & A Splash of Sparkling Cider

(menu subject to slight change; changes will be posted on www.upstairsonthesquare.com)

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