

# 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

### KALE

Golden Raisins, Radishes,  
Candied Pecans, Dried Cherries,  
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



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