

# THANKSGIVING CHEF'S TABLE

## HAND-CARVED ROASTS

### PRIME RIB OF BEEF

Slow Roasted,  
Horseradish Cream,  
Bordelaise

### ROASTED TURKEY

Slow Roasted,  
Sage Herb Gravy

### WHOLE SALMON

Cedar Plank,  
Dill Beurre Blanc

### STUFFED PORK LOIN

Apple Cider Brined,  
Smoked & Roasted

## GREENS

### CAESAR

Romaine,  
Parmesan, Croutons

### CHOPPED

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

### ENDIVE

Pear, Red Onion, Parmesan,  
Bacon Vinaigrette,

## ACCOMPANIMENTS

### MASHED POTATOES

Roasted Garlic

### MAC & CHEESE

Aged Cheddar, Breadcrumbs

### HOGAN'S PEAS

Pearl Onions, Bacon

### ROASTED CAULIFLOWER

Parmesan, Lemon

### HOGAN'S CHARCUTERIE

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

### BRIOCHE STUFFING

Pork Sausage, Apples, Parsnips,  
Sage, Parsley

### SWEET POTATOES

Maple Butter, Candied Pecan

### CARROTS & DIRT

Goat Cheese, Balsamic,  
Pumpkin

### BRUSSEL SPROUTS

Pickled Fresno, Honey

### CRANBERRY SAUCE

Cranberry, Citrus

## SWEETS

### PUMPKIN PIE

### ASSORTED COOKIES

### APPLE CRANBERRY TART

### FUDGE BROWNIES

### PECAN PIE

### CARROT CAKE

## \* FEATURED LIBATIONS \*

### OLD FASHIONED

Thanksgiving in a Glass  
Wild Turkey 101 Bourbon,  
Demerara, Tiki Bitters

12

### PORRON PUNCH

Seasonal Cranberry Punch  
Served In The Traditional  
Glass Pitcher

65

### TOM & JERRY

Classic Seasonal Cocktail  
Cognac, Overproofed Rum,  
Cream, Spice Blend

12



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

60 per person

18 for children 5 to 12 years  
under 5 is free

Not inclusive of beverage service, tax, or gratuity