

THE
BLUE  HEN

BY DAVID BURKE

3-COURSE THANKSGIVING DINNER

THURSDAY, NOVEMBER 22, 2018 FROM 12PM-7PM AT THE ADELPHI HOTEL

Adults \$59 | Children 12 & under \$30 | Free for children under 5

**tax & gratuity not included*

STARTERS

ROMAINE & MIZUNA SALAD

*maple roasted delicata squash | black walnuts
| local cider dressing*

WARM BRUSSEL SPROUT SALAD

*curried chayote | brunost cheese | rye croute
| crispy pork belly | bacon*

HARVEST SQUASH SOUP

cranberry gremolata | toasted pumpkin seeds

SEARED SCALLOP

smoked corn | fava beans | white asparagus

DUCK CONFIT

*roasted beet & baby fennel | aged balsamic
| arugula | cracklings*

ENTRÉES

STANDING RIB ROAST

yorkshire pudding | natural pan drippings

CIDER BRAISED FRICASSEE COD

capers | brown butter salsify

CRISPY SKIN PASTRAMI SCOTTISH SALMON

*wild mushroom | nasturtium greens | baby root
vegetables*

ROAST VENISON

*butternut squash gratin | braised leeks | honey &
thyme roasted baby turnips*

LOCAL TURKEY BALLOTINE

*smoked pear & chestnut stuffing | candied yams
| crème fraîche smashed potato | traditional giblet
gravy*

ROASTED PORK LOIN

*spiced yam & smoked bacon hash | warm
macintosh apple & savory stew*

DESSERT

STICKY TOFFEE DATE PUDDING

caramelized bananas | sauce caramel

PEAR BUTTERSCOTCH CORNMEAL PUDDING

warm sauce anglaise

WARM APPLE TARTLET

cardamom ice cream

PARIS TEA POT DE CREME

RESERVATIONS CAN BE MADE ONLINE OR OVER THE PHONE.

www.BlueHenRestaurant.com | (518) 678 - 6000