

1833

KITCHEN & BAR

Thanksgiving Dinner

Thursday, November 28, 2024, 12:00 – 5:30 p.m.

\$85 plus tax & gratuity per adult, \$25 tax & gratuity per child under 12

APPETIZERS SELECT ONE

Frisée Salad *poached pears, spiced walnuts, blue cheese, red onion, maple ginger vinaigrette*

Tuna Niçoise *smoked tuna, endive, dilly beans, confit tomato, dehydrated olive, lemon herb aioli*

Boston Seafood Chowder *haddock, shrimp, scallops, potato, onion, celery*

Baked Brie Sheldrake Moon *brie, vol-au-vent, Lucy glo apple, red wine-braised figs, smoked almonds*

ENTRÉES SELECT ONE

Seared Scallops *celeriac velouté, purple potato, butternut squash, lardons, hazelnuts, Meyer lemon brown butter*

Grilled Sliced Tenderloin *wild mushroom & leek bread pudding, smoked carrots, sweet onion marmalade, jus*

Oink & Gobble Farms Carved Turkey Breast *haricots verts, traditional stuffing, buttermilk mashed potatoes, confit turkey leg, thyme gravy, cranberry relish*

Kentucky Fried Cauliflower *garlic half sours, mashed potatoes, smoked vegan gravy, broccolini, vegan biscuit*

DESSERTS SELECT ONE

Pumpkin Cheesecake Tart *vanilla shell, ginger cookie, vanilla whipped cream*

Pecan Bourbon Tart *pecans, bourbon, whipped cream, vanilla bean ice cream*

Caramel Apple Crisp *vanilla ice cream*

Double Chocolate Tart *vanilla cookie shell, dark chocolate ganache, chocolate mousse, vanilla whipped cream, dark chocolate shavings*

FOR THE KIDS

UNDER 12, PLEASE

FIRST COURSE

Fruit Salad

ENTRÉES SELECT ONE

Chicken Tenders & French Fries

Pasta with Butter

Traditional Turkey Dinner

DESSERT

Kids' Sundae *vanilla ice cream, whipped cream, hot fudge, maraschino cherry*



COCKTAILS

SEASONAL

It's Fall, Spritzes 15*red wine, apple brandy, allspice, cava, soda***Pie in the Sky 15***dark rum, peach liqueur, pomegranate juice, allspice, Fee. Bros bitters, brown sugar, salt***The Original Sin 15***bourbon, housemade cider, allspice, egg white, cinnamon*

SPUN-UP CLASSICS

William Howard Taft (Roosevelt) 15*dark rum, coffee liqueur, fresh orange, maple, vanilla cream***Warmer Winds 16***mezcal, blanco tequila, orange liqueur, turmeric, grapefruit, Aleppo chili, salt***Upstate Old Fashioned 16***McKenzie Rye, Fee. Bros bitters, tart cherry syrup***MIMOSAS** single \$12 | carafe \$50 | flight \$50**Classic** orange juice**Omega** cranberry**Beta** pineapple**Gamma** grapefruit**Delta** pomegranate**SPRITZ** single \$13 | carafe \$55**Mango Spritz** Giffard Manguê & Blue Curaçao**Passionfruit Spritz** Giffard Fruit de la Passion**Lychee Spritz** Giffard Lichi-Li, Hibiscus**Melon Spritz** Ælred Melon Aperitif**BEER BOTTLES & CANS*****Moosin' Around, Session IPA,* 12oz 8***Brewery Ardennes, Geneva, NY***La Crema, Cream Ale,* 16oz 12***Aurora Brewing Company, New York***Harvest Cider, "Un-Sweet"* 12oz 12***Phonograph Cider, LaFayette, NY*

COFFEE & ESPRESSO

*featuring Simple Roast, each contains double shot espresso, available hot or iced***Coffee** free refills 5**Cappuccino** 7**Latte** 7**Mocha** 7**Harney & Sons Tea** 5

WINES BY THE GLASS

SPARKLING

Cava, Paul Cheneau, Brut 11 | 42*Spain, NV***Sparkling Rosé, Dr. Frank, "Célèbre" 15 | 55***Keuka Lake, Finger Lakes, 2021***Champagne, JY Perard, "Extravagance" 25 | 90***Champagne, NV*

WHITE & ROSÉ

Dry Rosé, Sulauze, "Pomponette" 14 | 52*Coteaux d'aix-en-Provence, France, 2023***Sauvignon Blanc, Sandy Cove 12 | 46***New Zealand, 2022***Pinot Grigio, Cora 11 | 42***Italy, 2022***Dry Riesling, Ravines 12 | 46***Finger Lakes, 2020***Chardonnay, Folk Tree 12 | 46***Lodi, California, 2022***Chardonnay, O. Morin, Chitry, "Constance" 17 | 68***Burgundy, 2022*

RED

Pinot Noir, Dusoil 12 | 46*Lodi, California, 2022***Pinot Noir, Eric Kent, "Appellation Series" 19 | 74***Santa Rita Hills, California, 2020***Freisa, La Miraja 17 | 65***Asti, Piedmont, Italy 2022***Garnacha, Bernabeleva "Navaherreros" 13 | 48***Vinos de Madrid, Spain 2022***Cabernet Franc, Boundary Breaks 14 | 52***Finger Lakes, 2022***Cabernet Sauvignon, Los Vascos 12 | 46***Chile, 2022***Cabernet Sauvignon, Logan Farrell 19 | 73***Napa Valley, California, 2023*

SPIRIT FREE COCKTAILS

contains trace amounts of alcohol*Dragon's Breath 10** dragon fruit, lime, *Ithaca Ginger Beer***Brew of Requirement 10** pomegranate juice, hibiscus syrup, iced tea, fresh mint**Abraham's Secret 10** Fever Tree Tonic, *Fee Bros.**grapefruit bitter,* lime, cucumber*