

BANCROFT THANKSGIVING

NOVEMBER 24, 2022

FIRST COURSE

BOSTON CLAM CHOWDER
HOUSE CRACKERS + SMOKED BACON

HANDMADE LOCAL PUMPKIN RAVIOLI
CRISPY DUCK CONFIT + ITALIAN MOSTARDA

HONEYNUT SQUASH + APPLE BISQUE
CRÈME FRAICHE + FRIED SAGE

ICED TIGER SHRIMP COCKTAIL*
RED + GREEN COCKTAIL SAUCE

VERMONT BURRATA + ARUGULA SALAD
PEAR PRESERVE + BARREL AGED BALSAMIC

LOCAL OYSTERS*
COCKTAIL SAUCE + MIGNONETTE

BABY ICEBERG WEDGE + BERKSHIRE BLUE
SMOKED BACON + CANDIED WALNUTS

ENTREES

ROASTED VERMONT TURKEY
HOUSE CRANBERRY + CLASSIC ACCOMPANIMENTS
59

PRIME STEAK AU POIVRE
RED WINE SAUCE + BONE MARROW
75

KUROBUTA PIG CHOP*
TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE
62

CHARCOALED SALMON*
CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE
58

PANKO CRUSTED ATLANTIC HADDOCK
LOBSTER SAUCE + PARSNIP PUREE + BRUSSELS SPROUTS
63

SKIRT STEAK WITH CHARRED AVOCADO*
SOFT GRITS + CHIPOTLE BUTTER
58

STEAKS

BLACK ANGUS FILET MIGNON* | 8OZ 67
PRIME NEW YORK SIRLOIN* | 16OZ 72
28 DAY AGED PRIME RIB EYE* | 16OZ 71

ALL STEAKS SERVED WITH YUKON GOLD MASHED + SEASONAL VEGETABLES

DESSERTS

DARK CHOCOLATE CREMEUX
ESPRESSO ANGLAISE

TOFFEE CRUNCH CAKE
BROWN BUTTER CARAMEL

APPLE STREUSEL CHEESECAKE
CIDER SYRUP

HOUSEMADE ICE CREAMS & SORBETS

ALLERGIES:

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.