

# ALDEA

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Happy Thanksgiving

*first course*

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SHRIMP ALHINHO

garlic, coriander, pimenton, pressed jus

BIBB LETTUCE SALAD

pomegranate, walnuts, Bosc pear, Cato Corner Farms country cheese

CAULIFLOWER & APPLE SOUP

lobster, maitake mushrooms

FOIE GRAS TERRINE

pickled quince, honey, radish

*main course*

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SEA-SALTED CHATHAM COD

smoked autumn squash, concord grape

WILD STRIPED BASS

fennel, leek, crab stew

ASHLEY FARMS TURKEY

chorizo-brioche stuffing, cranberry orange jam, sage,

Yukon gold potato puree

NIMAN RANCH PORK BELLY

braised red cabbage, maple syrup

*dessert*

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LEMON CREPE CAKE

sautéed apples, brown butter ice cream, lemon

MAPLE PUMPKIN TART

vanilla ice cream, toasted marshmallow

PECAN TART

chocolate anglaise, salted caramel ice cream

CHOCOLATE PEAR PARFAIT

ginger-infused pears, gingersnap ice cream, gianduja crisp

prix fixe \$85 per person