



# Deuxave

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## Thanksgiving Day Dinner

November 25<sup>th</sup> 2021

### Celebrate With Caviar

Israeli Golden Osetra, Traditional Accoutrements ~ 120 | oz

### To Begin

(Choice of)

#### Heirloom Pumpkin & Lobster Bisque

Adam & Larry's Scituate Lobster, Chestnut & Apple Purée, Pancetta

#### Pavé of Duck Confit

Frisée & Petite Mustard Greens, Roasted Mushrooms  
Duo of Cranberry

#### A Mélange of Heirloom Roasted Beets

Laura Chenel's Chèvre, Pickled Butternut Squash  
Spiced Pumpkin Seeds

### Main Course

(Choice of)

#### Traditional Misty Knoll Farm Turkey

Cornbread Sausage Stuffing, "Green Bean Casserole," Sweet Potato Mash  
Pan Gravy, Heirloom Cranberry Chutney

#### Misty Knoll "Turducken"

Turkey, Duck Rillette, Chicken Boudin, Robuchon Potatoes  
Hash of Brussels, Turnips & Butternut Squash, Cranberry Chutney, Gravy

#### Braised Bone-In Beef "Short" Rib

Potato & Sunchoke Gratin, Shaved Brussels Sprouts, Chantenay Carrots  
Celeriac Purée, Natural Jus

#### Slow Roasted Salmon

Spiced Cauliflower, Delicata Squash, Heirloom Cranberries  
Cider Reduction, Crispy Shallots

### White Truffle Season

Truffled Macaroni & Cheese, Alba White Truffles | 2g ~ MKT | 4g ~ MKT

### Dessert

(Choice of)

#### Apple Tarte Tatin

Apple Cider Jelly, Salted Caramel, Oat Streusel  
Vanilla Bean Ice Cream

#### Pumpkin Cheesecake

Pepita Brittle, Honeynut Squash Purée, Gingersnap Crumble  
Pumpkin Pie Ice Cream

3 Courses \$125 Per Person

Optional Wine Pairing \$75 Per Person

Chef / Owner - Chris Coombs | Chef de Cuisine - Chris Maxson  
Proprietor - Brian Piccini | General Manager - Joe Corrado

\*These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs.  
\*\*Consuming these items may increase your risk of food borne illness.  
Please alert your server to any and all possible food allergies.

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