

Thanksgiving menu

Ingredient List

MONDAY, NOV. 22 - WEDNESDAY, NOV. 24

Caramelized Leek & Winter Squash Quiche

Crust: Flour, butter, water, salt.

Filling: Crème fraîche, egg, Emmental cheese, butternut squash, leeks, extra virgin olive oil, salt, white pepper. V

Creamy Butternut Squash & Apple Bisque: Butternut squash, vegetable stock, onions, carrots, Granny Smith apples, cream, milk, celery, extra virgin olive oil, butter, garlic, tomato paste, curry powder, ginger, sugar, nutmeg, salt, black pepper, cayenne. V, GF

Roasted Mary's Turkey: Turkey, white wine, salt, thyme, onion powder, garlic, Dijon mustard, sugar, bay leaves, allspice, juniper berries, black pepper. GF, DF

Fra' Mani Sweet Apple Ham: Ham, apple juice, brown sugar, salt, vinegar, celery powder. GF, DF **Maple & Crystallized Ginger Glaze:** Butter, maple syrup, brown sugar, crystallized ginger, salt. V, GF **Yams & Apples with Cranberries:** Yams, apples, cranberries, brown sugar, butter, maple syrup, crystallized ginger. V, GF

Roasted Brussels Sprouts with Pecans: Brussels sprouts, extra virgin olive oil, lemon, mustard, pecans, salt, pepper. Vegan, GF, DF

Buttery Mashed Potatoes: Russet potatoes, butter, cream, salt, white pepper. V, GF

Blistered Green Beans: Green beans, extra virgin olive oil, salt, pepper. Vegan, GF, DF

Metropolis Bakery Pull Apart Rolls: Flour, water, sugar, vegetable oil, salt and yeast. Vegan

Cranberry Orange Sauce: Cranberries, sugar, orange zest, orange juice. Vegan, GF, DF

Pear & Apple Chutney: Apples, pears, dried cherries, lemon juice, brown sugar, brandy, white wine, candied ginger, cinnamon, allspice, chile flakes, black pepper. Vegan, GF, DF

Mushroom Gravy: Vegetable stock, onions, crimini mushrooms, butter, rice flour, potato flour, sherry, parsley, salt, thyme, rosemary, sage, black pepper. V, GF

Classic Turkey Gravy: Turkey stock, flour, butter, chicken fat, salt, pepper.

Cornbread Stuffing: Cornmeal, vegetable stock, butter, eggs, flour, honey, milk, canola oil, baking powder, salt, onions, celery, extra virgin olive oil, almonds, carrots, sage, black pepper. V

Harvest Grains: Wild rice, basmati rice, butternut squash, kale, cranberries, extra virgin olive oil, celery, onion, carrots, thyme, sage, vegetable stock, parsley, salt, pepper. Vegan, GF

Pork Sausage Mix with Sage & Thyme: Pork, salt, sage, thyme, brown sugar, black pepper, onion powder, chicken stock, mace. DF, GF

Turkey Stock: Water, turkey, onions, leeks, carrots, celery, garlic, bay leaves, parsley, thyme, oregano, cloves. GF

Mushroom Stock: Water, onions, leeks, garlic, dried mushrooms, black pepper, cremini mushrooms, carrots, parsley, sage, thyme, bay leaves. Vegan, GF, DF

Truffle Butter: Butter, black truffle, shallots, extra virgin olive oil, salt, black pepper. V, GF

Vegan, V (Vegetarian), DF (Dairy Free), GF (Gluten Free)

Thanksgiving menu Ingredient List

MONDAY, NOV. 22 - WEDNESDAY, NOV. 24

Chicken Demi Glace: Chicken bones, bay leaf, parsley, thyme, carrots, celery, onions, garlic, clove, leeks, oregano, black pepper. DF, GF

Pork Demi Glace: Pork bones, leeks, carrots, celery, onions, garlic, tomato, bay leaves, black pepper, clove, thyme, parsley, sage, oregano, red wine. DF, GF

Veal Demi Glace: Veal bones, leeks, carrots, celery, onions, garlic, tomato, bay leaves, black pepper, clove, thyme, parsley, sage, oregano, red wine. DF, GF

Vegetable Demi Glace: Carrots, celery, onion, mushrooms, leeks, potatoes, bay leaves, thyme, parsley, white pepper, tomatoes, extra virgin olive oil. V, DF, GF

Chicken Liver Mousse: Chicken liver, butter, onions, apples, cream, sherry, salt, lemon juice, white pepper. GF

Picnic Paté with Pistachios: Chicken thigh meat, pork, pancetta, pistachios, fat, black pepper, coriander, fennel seeds, clove, salt, garlic, sage, thyme, brandy, nutmeg, cinnamon, cayenne, bay leaf powder, nitrate, Dijon mustard. GF, DF

Truffle Mousse: Chicken liver, pork, eggs, pork fat, milk, truffles, wine, mushrooms, soy, garlic, mustard, gelatin, onion powder, lemon, xanthan gum, spices, flour, cognac, salt.

Duck Confit: Duck legs, salt, garlic, thyme, bay leaves, lemon zest. Poached in duck fat. GF, DF **Gravlax:** Salmon, sugar, Aquavit, salt, dill lemon, juniper. GF, DF

House Smoked Salmon: Salmon, salt, sugar, juniper berries, coriander, white pepper. GF, DF

Mixed Pickled Vegetables: Mixed vegetables, vinegar, sugar, salt, pepperoncini, green olives, jalapeño, onions, mustard seeds, coriander, chile flakes, oregano. Vegan, GF, DF

Seeds & Cheese Crackle: Seed mix (sesame, poppy, flax, pumpkin, sunflower), cheese blend (asiago, fontina), salt. V, GF

Pie Shell: Flour, butter, water, vinegar, salt. V

Classic Pumpkin Pie: Pumpkin, eggs, cream, sugar, butter, rum, flour, lemon, cinnamon, ginger, cloves, allspice, salt. V

Pecan Tart: Sugar, pecans, eggs, flour, butter, vanilla, salt. V

Apple Crumble Pie: Apples, flour, butter, sugar, salt, vanilla, vinegar, lemon, cinnamon, eggs. V

Pumpkin Cheesecake: Pumpkin puree, cream cheese, sugar, eggs, mascarpone, spices, flour, molasses, butter, cream, candied ginger, spices, baking soda, gelatin, salt, orange coloring.

Vegan, V (Vegetarian), DF (Dairy Free), GF (Gluten Free)

market hall **FOODS & BAKERY**