

November 23, 2023

Logan Inn FERRY + MAIN

# THANKSGIVING DINNER

adults \$79++ | children \$30++

**make a reservation**

## appetizer

*choice of*

### Roasted Pumpkin Soup

pumpkin seed oil, crème fraiche, pepitas

### Marinated Beet Salad

blood orange, shaved fennel, hazelnuts, chervil

### Maddy's Caesar

baby gem lettuce, radish, pecorino, za'tar croutons

### Shrimp Cocktail

salsa rosa, smoked paprika, lemon  
+ \$7 enhancement

## entree

*choice of*

### Roasted Organic Turkey

traditional giblet gravy, cranberry sauce

### Lasagna

homemade pasta, three meat sauce,  
24 months parmigiano reggiano cheese, chili

### Hearth Roasted Salmon

charred scallion vinaigrette, pea shoots, vin blanc

### Short Rib

bordelaise, crispy shallots

### Whole Roasted Cauliflower

coconut yogurt, quinoa, kale

## sides

*served family style*

### Traditional Sausage Stuffing

### Aligot Potato Puree

### Maple Candied Sweet Potato

### Lemon Herb Roasted Carrots

### Brussels Sprouts

## dessert

*choice of*

### Bread Pudding

fig compote, warm spices, creme anglaise

### Pumpkin Cheesecake

cranberries, almond crumble

### Honey Crisp Apple Tarte Tatin

salted caramel, vanilla ice cream

### Taste of Chocolate



Executive Chef, Jef Marino



## featured wines

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*by the bottle*

Pierre Gimonnet & Fils, Brut, Belles Annees Blanc de Blancs, Champagne 1er Cru, NV	\$99
Dönnhoff, Tonschiefer, Riesling Trocken, Nahe, 2022	\$65
La Caña, Navia, Albariño, Rías Baixas, 2021	\$75
Domaine Hippolyte Reverdy, Sancerre, 2022	\$85
Chateau Thivin, Reverdon, Brouilly, Beaujolais, 2021	\$70
Elvio Cogno, Bricco dei Merli, Barbera d'Alba, 2021	\$80

## specialty cocktails

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<b>Harvest Spritz</b>	\$16
apple brandy, amontillado sherry, dry vermouth, cranberry-apple shrub, lemon, cider, prosecco	
<b>Apple of my Pie</b>	\$17
dry gin, pommeau de normandie, amaro, spiced pumpkin, lemon, egg white	
<b>Thanksgiving Bell</b>	\$15
mezcal, aperol, maraschino liqueur, lime, cranberry-cinnamon syrup	

