

# ANI'S TABLE

## & MARKETPLACE

## THANKSGIVING MENU

### STARTERS

#### CHARCUTERIE BOARD

SMALL \$38 (SERVES 4-6)

MEDIUM \$75 (SERVES UP TO 12)

LARGE \$98+ (SERVES UP TO 20)

FOR CUSTOM BOARDS, PLEASE INQUIRE.

#### JUMBO COCKTAIL SHRIMP

10 JUMBO SHRIMP GENTLY POACHED AND SERVED WITH SRIRACHA COCKTAIL SAUCE & LEMONS

\$37

#### STUFFED BRIE

2 LB WHEEL STUFFED WITH CHOICE OF HONEY & HAZELNUTS, PESTO OR CRANBERRY CHUTNEY. SERVED WITH A BAGUETTE & GRAPES.

\$35

#### ANI'S DUCK LIVER MOUSSE

DUCK LIVERS SAUTÉED WITH SHALLOTS, SERVED WITH SEA SALT BAGUETTE

\$12 | \$25 | \$40

### VEG

#### SIGNATURE ROASTED ROOT VEGETABLES

CARROTS, PARSNIPS, SWEET POTATOES, BUTTERNUT SQUASH & CIPOLLINI ONIONS ROASTED WITH FRESH HERBS, & A TOUCH OF BROWN SUGAR

#### ROASTED BRUSSEL SPROUTS

WITH BACON LARDONS & SHALLOTS OR CRANBERRIES & COAT CHEESE

#### CHARRED GREEN BEANS

WITH GRAIN MUSTARD CREAM SAUCE ON THE SIDE

#### GLAZED BABY CARROTS

WITH CUMIN, HONEY & DILL

ALL VEGGIES \$22, SERVES 4

## THE TURKEY

FRENCH CUT ROASTED TURKEY BREAST- 7 LB AVERAGE

SERVED WITH TURKEY AU JUS.

\$65

## SIDES

ROASTED GARLIC MASHED POTATOES

YUKON GOLD POTATOES MASHED WITH ROASTED GARLIC, BUTTER & HEAVY CREAM

\$22

DAUPHINOISE POTATOES

SLICED POTATOES LAYERED AND SLOWLY OVEN BAKED WITH HEAVY CREAM

\$ 24

CAULIFLOWER GRATIN

CAULIFLOWER BAKED WITH CHEESE, CREAM & PANKO

\$26

TRADITIONAL SAGE STUFFING

HOUSE-MADE STUFFING BREAD WITH SHALLOTS, LEEKS, BUTTER, FRESH SAGE. VEGETARIAN.

\$ 20

OYSTER CORNBREAD STUFFING

LOCAL OYSTERS, LEEKS & HOUSE-MADE CORNBREAD

\$28

SIGNATURE SAUSAGE & CHESTNUT STUFFING

PORK SAUSAGE, ROASTED CHESTNUTS, SAGE & CHALLAH BREAD

\$26

CRANBERRY & ORANGE RELISH

\$9 | \$13

MARSALA GRAVY

WITH DRIPPINGS & MARSALA WINE

\$ 9 | \$18 | \$24

AU POIVRE GRAVY

WITH COGNAC, PEPPERCORNS & TOUCH OF SOFT CREAM

\$ 11 | \$20 | \$36

\*WE AIM TO MEET ALL SPECIAL REQUESTS. PLEASE INQUIRE.

\*PAYMENT IS DUE UPON ORDERING

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