

R E D H A V E N [thanksgiving meals]

turkey dinner

maple brined smoked turkey breast (approx 5#)
cured turkey thigh and leg confit (approx 3 ½ #)
creamy chestnut bisque (1 quart)
local greens, red onion, butternut squash ribbons,
candied pecans, cranberry vinaigrette (serves 2-4)
whipped butterball potatoes (1 quart)
momma's stuffing with apple, leek, celery and herbs (1 quart)
caramelized brussel sprouts, parsnip, sweet potato and carrots (1 quart)
turkey gravy (1 pint)
cranberry-jalapeno relish (1 pint)

185

veggie feast

roasted acorn squash stuffed with ground tempeh chorizo,
apple and spelt berries (x 4)
creamy chestnut bisque (1 quart)
harvest salad with local greens, poached pear, dried cranberries, spiced pepitas,
caramelized onion-apple cider vinaigrette (serves 2-4)
whipped butterball potatoes (1 quart)
caramelized brussel sprouts, parsnip, sweet potato and carrots (1 quart)

115

just the sides

creamy chestnut bisque (1 quart)
local greens, red onion, butternut squash ribbons,
candied pecans, cranberry vinaigrette (serves 2-4)
or
harvest salad with local greens, poached pear, dried cranberries, spiced pepitas,
caramelized onion-apple cider vinaigrette (serves 2-4)
whipped butterball potatoes (1 quart)
momma's stuffing with apple, leek, celery and herbs (1 quart)
caramelized brussel sprouts, parsnip, sweet potato and carrots (1 quart)
cranberry-jalapeno relish (1 pint)

75

desserts

pumpkin cheesecake parfait

spiced pumpkin cheese cake
layered with whipped cream and graham crumbles

6

michigan high five apple pie

5 varieties of michigan spiced apples in a flakey butter pie crust

25

sweet potato pie

brown sugar-sweet potato pie with spiced crème fraiche

25

perfect pairings

wine bottles and cocktails selected to pair with your thanksgiving meal

save water drink riesling

dry reisling, allendorf, germany, 2016

16

sentio prosecco brut

sentio vini, veneto, italy

18

beuujolais nouveau

domaine vissoux pierre chermette, france, 2020

18

freja cellars estate pinot noir

willamette valley, oregon, 2014

24

capital fizz sparking rose

illahe vineyards, willamette valley, oregon

22

cocktails

manhattan (12 oz, makes 4 cocktails)

beer barrel bourbon, dolin rouge,
cherry bitters, boozy cherries

24

fall gin manhattan (12 oz, makes 4 cocktails)

arbor fall gin, st george spiced pear liquor,
blackberry bitters, orange twist

24

harvest punch (16 oz, makes 3-4 cocktails)

two james vodka, cranberry-orange, apple
cider, sugared cranberries

20

turkey day harvest box

locally sourced produce for the home chef

1 pound **Monroe Organics** brussel sprouts

3 pounds **Diemer's Farm** sweet potatoes

3 pounds **Diemer's Farm** root vegetables
(parsnip, celery root & carrots)

1 pound **Monroe Organics** mixed greens

3 pounds **Diemer's Farm** mixed apples

1 bunch **Giving Tree Farm** rosemary and sage

12 oz **Michigan Cranberry Co** fresh cranberries

3 pounds **Monroe Organics** red norland potatoes

1 x **Diemer's Farm** butternut squash

50

1 pound **Michigan** whole peeled chestnuts 15

½ gallon **Guernsey Dairy** whole milk,
chocolate milk, or lemonade 4

½ pint **Guernsey** whipping cream 2

1 pint **Guernsey** buttermilk 3

one pound **Farm Kitchen** butter 5

whole fresh turkey **Ham Sweet Farm**
average size 10-15 pounds, \$7 per pound,
free range and fed a local organic grain,
limited supply, reserve asap

please submit your order by end of day Wednesday, November 18th

pick up Wednesday, November 25th

11:30-1:30, 2:00-4:00 or 4:30-7:00

meals will be packed cold and require reheating

email redhavenharvest@gmail.com or call 517-679-6309 to reserve