

Happy Thanksgiving

Beginnings

Potato Gnocchi
brown butter, sage and hazelnut crumble

Mixed Lettuce
black walnuts and sorghum vinaigrette

Autumn Squash Soup
spiced crème fraiche

Wild Mushroom Tart
fresh cheese, madeira and puff pastry

Entrée

House Made Campanelle 49
vermouth cream, swiss chard and roasted squash

Pan Roasted Salmon 53
smoked cauliflower puree, charred carrots and warm shallot vinaigrette

Braised Beef Brisket 56
root vegetable gratin, crispy brussel sprouts and beef jus

Pasture Raised Turkey 59
cornbread stuffing, pole beans, gravy, whipped potatoes and cranberries

Dessert

Pumpkin Tart
cranberry and maple whipped cream

Pecan Pie
buttermilk ice cream

+tax
choice of one item from each section

Chef Matthew McClure
Chime in on Twitter & Instagram
@thehivebentonville
@matthewrmcclure
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