

THANKSGIVING 2009.

Soup

Spiced Winter Pumpkin Soup

Tocai Friulano, Channing Daughters, Hamptons NY 2007 sustainable

Salad

Fall Greens with Persimmon and Toasted Hazelnut Vinaigrette

Chardonnay "Petrie Vineyard", Daniel Schuster, New Zealand 2004 biodynamic

Entree

Herb Roasted Seitan

Roasted Cippoloni Onion and Sage Gravy

Savory and Wild Mushroom Cornbread Stuffing

Brown Sugar Candied Yams with Toasted Marshmallow

Caramelized Brussels Sprouts and Bread Crumbs

Cranberry-Citrus Compote

Pull Apart Potato Rolls

Blaufrankisch-Zweigelt "Cuvee 11", Anton Bauer, Austria 2007 sustainable

Dessert

Pumpkin Cheesecake with Pecan Cinnamon Streusel

or

Black Cocoa Cake with Sweet Chestnut Creme and Chocolate Bourbon Glaze

Ruby Port, Quinta Do Infantado, Portugal NV organic

Seatings from 12 pm - 9 pm
\$50 per person; \$25 wine pairing
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