

THE  
**POTTERY**  
CASUAL DINING

## fallicious menu

### starters

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**roasted parsnip and white chocolate bisque** 

rich and creamy roasted parsnip bisque with white chocolate and thyme crème fraiche

**beet variations**

served with fried goat cheese, pumpkin seeds, maple walnut dressing

### entrées

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**turkey wellington**

confit turkey tenderloin, pear mostarda and cranberry dressing wrapped in golden puff pastry with candied yam puree, patty pan squash, green beans and lingon berry turkey demi

**burnt honey and squash linguini** 

burnt honey and dijon alfredo, roasted butternut, acorn and spaghetti squash, baby kale, toasted pine nuts, gran padano, in house linguini

**braised beef shank** 

slow braised beef shank glazed with maple ancho demi, celery trio, rhubarb and jicama slaw and patty pan squash



 vegetarian  gluten free

 Pottery signature

please advise your server of any food related allergies  
gratuities and taxes not included. subject to change without notification.