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THANKSGIVING DINNER

FIRST COURSE



SELECT ONE FIRST COURSE:

LOBSTER BISQUE

SHRIMP, OVEN DRIED TOMATO (D,S)

BUTTERNUT SQUASH SOUP

PICKLED GRANNY SMITH APPLES (D)

TUSCAN KALE SALAD

DELICATA SQUASH, POMEGRANATE, PEPITAS,
BLUE CHEESE, BALSAMIC DRESSING (D,N)

CLASSIC CAESAR SALAD

SOUDOUGH CROUTONS, ANCHOVY, SHAVED
PARMESAN (D,G)

YELLOWFIN TUNA TARTARE

AVOCADO, SESAME GINGER VINAIGRETTE* (D,G)

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH LEMON* (S)

CRAB CAKE

BROWN SUGAR & BACON VINAIGRETTE,
CABBAGE SLAW (D,G,S)

ARUGULA SALAD

ROASTED PUMPKIN, GOATS CHEESE, PUMPKIN SEED
VINAIGRETTE

ENTREES



SELECT ONE ENTREE:

SALMON

BELUGA LENTILS, BEET GASTRIQUE, BLOOD ORANGE, FRISEE (D)

STEAK FRITES (ADD 10)

12 OZ BONELESS RIBEYE, WATERCRESS, BÉARNAISE AIOLI, RED WINE BUTTER, TRUFFLE FRIES (D,G)

DAYBOAT SCALLOPS

PARMESAN GRITS, TOASTED HAZELNUTS, BROWN BUTTER, CHIVE (D,S)

BRAISED BEEF SHORT RIBS

CARAMELIZED SHALLOTS, SPINACH, FINGERLING POTATOES, CABERNET SAUCE (D,G)

8 OZ FILET MIGNON (ADD 10)

SAUCE DIANE, WATERCRESS* (D)

SEARED TUNA

CELERY ROOT PUREE, CRISP BRUSSELS SPROUTS, GRANNY SMITH APPLES

ROASTED TURKEY BREAST

GLAZED CARROTS, CLASSIC STUFFING, HARICOTS VERTS, CRANBERRY SAUCE, TURKEY GRAVY

DESSERT

CARAMEL SWIRL CHEESECAKE

PUMPKIN CAKE, BROWN SUGAR BUTTERCREAM, CRANBERRY SAUCE

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THREE COURSE DINNER 65