

November 25, 2021

3 Course Menu, \$44 per person (tax & gratuity additional)

(No Substitutions, No Teal Deals or other discounts, our Thanksgiving Day Menu is a promotional menu)

Appetizers (choose 1, descriptions below)

Caesar Salad, Garden Salad, Butternut Squash Bisque or Hearty Beef Vegetable Soup

Entrées (choose 1, descriptions below)

Herb Roasted Turkey Breast, Local Flounder, Faroe Island Salmon or Braised Short Rib

Desserts (choose 1)

Warm Flourless Chocolate Cake, Limoncello Mousse Cake, Pumpkin Cheesecake, Crème Brulee
Chocolate Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU

APPETIZERS

Truffle Deviled Eggs ... 10

(4) with black truffle egg yolk mousse, tomato - mustard seed jam

Shrimp Ceviche ... 13

red shrimp, fennel, blood orange, mint, tarragon, parsley, red bell pepper, onion, lime & orange, tortilla chips

Smoked Salmon Bruschetta ... 13

house smoked Faroe Island salmon, lemon aioli, micro arugula salad with shallot - dill vinaigrette, crispy capers

Short Rib Crostini ... 12

braised beef short rib with reduced jus, black pepper feta spread, vanilla pickled onion, fig jam, toasted batard

Italian Meatballs ... 13

(5) house ground veal, beef & pork, San Marzano marinara, basil oil & grated aged pecorino garnish

Cheese & Charcuterie ... 19

English Cheddar, Manchego, Rembrandt Aged Gouda, fresh fruit, prosciutto, Marcona almonds, Hoby's Chili jam, crispy lavash

SALADS and SOUPS

Beet & Goat Cheese ... 13

red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette

Fig & Kale ... 13

dried black mission figs, crumbled feta, roasted butternut squash, toasted pepitas, baby kale, pomegranate vinaigrette

Caesar ... 10

grape tomato, herbed garlic loaf croutons, parmesan, baby romaine, Caesar dressing

Garden Salad ... 10

grape tomato, shaved carrot, pickled onion, Manchego cheese, herbed croutons, baby greens, balsamic vinaigrette

Hearty Beef Vegetable Soup ... 9

potatoes, carrots, peas, celery, tomatoes, green beans

Butternut Bisque ... 9

granny smith apple chutney and vanilla crema

ENTREES

Roasted Fresh Turkey Breast ... 32

herb brined & slow roasted turkey breast, whipped potatoes, chestnut stuffing, glazed heirloom carrots, sautéed green beans, truffled brown gravy, cranberry - orange zest relish

Local Flounder ... 32

orzo with edamame, onion, grape tomatoes & sweet corn, basil pesto, sautéed kale, tomato-mustard seed jam

Faroe Island Salmon ... 32

togarashi dusted & grilled salmon topped with white miso compound butter, grilled baby bok choy, sweet Thai chili, room temp vermicelli salad with carrots, bell pepper, Napa cabbage, celery & honey ginger vinaigrette

Braised Beef Short Rib ... 32

pea & carrot parmesan risotto, grilled broccolini, porcini braising jus, dried red beet chips

NY Strip ... 42

14oz hand cut steak, butter roasted potatoes Ana, grilled asparagus, roasted mushroom, demi glace

Lamb Rack ... 32 half rack / 42 full rack

herb garlic marinated & grilled New Zealand rack, bacon confit potatoes, grilled broccolini, smoked Romanesco sauce

FAMILY STYLE SIDES

Whipped Potatoes with Gravy ... 8

Herb Chestnut Stuffing with Gravy ... 8

Sauteed Green Beans with Bacon ... 9

Brown Sugar Glazed Heirloom Carrots ... 9

KIDS ONLY (8 years or under) MEAL OPTIONS

Half portion Turkey Plate ... 16

Cheeseburger Sliders ... 12

choice of: pommes frites, garden salad or Caesar salad

Grilled Cheese Sandwich ... 12

choice of: pommes frites, garden salad or Caesar salad

Cocktail Specials

\$8 Bloody Mary's, \$7 Screwdrivers, \$6 Mimosas or \$7 Champagne

Titos Vodka and Veuve de Vernay Champagne (no substitutions)