
THANKSGIVING MENU

November 28, 2024

To Start

Spiced sweet potato bisque, woodland mushrooms, sweet & sour crème fraiche, butter biscuits (G.V.)

To Share

House cured Scottish salmon dressed lobster salad, crab legs, poached shrimp, half shell oysters (R.S.)

Roasted garlic marie rose cocktail sauce, apple mignonette, pickled mustard, cornichons, caperberries

Beetroot persimmon tartine vegan ricotta, anise, Castelfranco, pistachio, pomegranate, chestnut vinaigrette (G.VGN.N.)

Fall endive salad blistered squash, red oak leaf, pomelo, pepitas, apple, goat gouda, bourbon ponzu dressing (V)

Choice of Entrée

Traditional oven roasted Mary's turkey chestnut cornbread stuffing, giblet gravy, cranberry relish (G)

Mustard herb crusted rack of lamb truffled white grits, festive pesto, apple chutney (G.N)

Roasted garlic ricotta agnolotti, celery root, black trumpet mushrooms, green harissa gremolata (G.V)

Pan roasted Alaskan halibut, salsify, wilted greens, trout roe butter

Red wine braised beef short-ribs, parsnips, poached egg, blue cheese fondue

Medium roast striploin, king trumpet mushrooms, smoked eggplant, fried sage

Char-grilled Okinawa potato steak, lemon labneh, pomegranate, pinenut sofrito, parsnip chips (N)

Family-Style Sides

Bacon roasted brussels sprouts, honey thyme roasted carrot, smashed spiced rutabaga

Duck fat roasted potatoes, whipped Yukon gold potatoes

Family-Style Desserts

Roasted squash pumpkin pie, brown butter pecan ice cream

Caramel Dutch apple tart, Tahitian vanilla Chantilly

\$195 per person

For your convenience, a discretionary 20% service charge will be included on all checks.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

***All fish is sourced sustainably and, whenever possible, locally.*

(G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork