

THANKSGIVING MENU

\$250 PP
\$95 FOR CHILDREN UNDER 12

SHELLFISH

Served with cocktail sauce, sriracha aioli, lemon, mignonette

EAST COAST & WEST COAST OYSTERS
SNOW CRAB CLAWS

POACHED MEXICAN SHRIMP
ORA KING SALMON CRUDO

SALADS & VEGETABLES

FARRO SALAD
Kale, Butternut Squash, Pomegranate
Seeds, Toasted Almonds

BRUSSELS SPROUTS
Dates, Whole Grain Mustard
Vinaigrette

CHICORY & APPLE SALAD
Delicata Squash, Ricotta Salata, Apple
Cider Dressing

ROASTED BEETS
Honey- Shallot Vinaigrette, Pistachio Yogurt

HEIRLOOM CARROTS
Yogurt, Citrus, Toasted Seeds

TRADITIONS

BRIOCHE STUFFING
Argentinean Chorizo, Mushrooms, Corn

POTATO PUREE
Truffle Butter, Parimigiano Reggiano

SWEET POTATOES AL RESCOLODO
Brown Butter, Salsa Criolla

ROASTED ROOT VEGETABLES
Thyme, Rosemary, Sage

CHARRED GREEN BEANS ALMONDINE
Crispy Shallots, Lemon

CARVING

SLOW ROASTED PRIME RIB
Horseradish Aioli, Chimichurri

CITRUS ROASTED TURKEY
Gravy

ROSEMARY LEG OF LAMB
Mint-Citrus Salumera, Malbec Reduction

BREAD

served with whipped cultured butter, extra virgin olive oil

PARKER HOUSE ROLLS
BUTTERMILK BISCUIT

BAGUETTE
CHEDDAR CHIVE GOUGÈRE

DESSERT

PUMPKIN PIE
PECAN PIE
APPLE PIE

CARROT CAKE
BROWNIE
ASSORTED COOKIES

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