



THANKSGIVING DINNER

THURSDAY, NOVEMBER TWENTY-FOURTH | 12:00 PM - 6:00 PM

CANAPÉS

CHEF'S SELECTION

FIRST COURSE

A SALAD OF WARM JUMBO ASPARAGUS
Pickled Quail Egg, Béarnaise

or

CREAM OF ROASTED WINTER SQUASH
Molasses Chestnuts, Crème Fraîche

SECOND COURSE

ENDIVE SALAD

Ricotta Salata, Toasted Pistachios, Fine Herbs, Truffle Vinaigrette

or

ISLAND GROWN BABY LETTUCES
Radish, Parmesan, Sherry Vinaigrette

THIRD COURSE

-Choice of-

CRAB CRUSTED HALIBUT
French Bean Frisée Salad, Lemon Butter

BRAISED GREY BARN SHORT RIB OF BEEF
Salsa Verde, Horseradish Cream, Potato Purée

ROASTED HEIRLOOM TURKEY
Roasted Ham, Cornbread Dressing, Sweet Potato Purée, Turkey Gravy

- family sides -

GREEN BEAN CASSEROLE
CANDIED SWEET POTATO PURÉE
ROASTED WINTER SQUASH
CORNBREAD STUFFING
FRIED TURKEY LEG AND WINGS
TURKEY GRAVY

DESSERT

PUMPKIN PIE
Vanilla Bean Ice Cream
or
APPLE
Salted Caramel Ice Cream

\$125 per adult | \$70 per child 12 & Under

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.