

THANKSGIVING PRIX-FIXE MENU

To Begin

Everything Butter Bread

Whipped Everything Butter | Olive Tapenade
Roasted Red Pepper Romesco

First Course

Choice of One

Roasted Butternut Squash Velouté | GF, DF
Sweet Butternut Squash | Corn Croutons

Baby Romaine Caesar

Crisp Baby Romaine | Cured Egg Yolk
Parmigiano-Reggiano | Chive Oil

Burrata & Heirloom Carrots | GF, CN (+\$10)

Creamy Burrata | Heirloom Carrots
Cashew Purée | Crispy Prosciutto | Mint Oil

Main Course

Choice of One

The Thanksgiving Platter

Roasted Turkey | Glazed Spiral Ham
Traditional Stuffing | Whipped Potatoes
Seasonal Green Beans | Turkey Gravy

Faroe Island Salmon | GF

White Miso Glaze | Champagne Butter Sauce
Bok Choy | Shiitake Mushrooms

Mediterranean Branzino | GF, DF (+\$15)

Charred Broccolini | Roasted Fennel
Peri-Peri Sauce

Creamy Tomato & Parmigiano Risotto | GF

Tomato | Seasonal Vegetable Medley
Parmigiano-Reggiano

Paccheri with Spicy Italian Sausage (+\$10)

Broccoli Rabe | Preserved Lemon | Ricotta

12 oz Black Angus Striploin (+\$25)

Haricots Verts | B1 Steak Sauce

24 oz Dry-Aged Ribeye (+\$35)

Truffle Whipped Potatoes | B1 Steak Sauce

Wagyu Braised Short Rib | GF (+\$25)

Wild Mushroom Polenta | Red Wine Jus

Dessert

Choice of One

Woodland Forage | CN

Gianduja Mousse | Feuilletine Crunch
Vanilla Crumble | Tuile

Seasonal Berry Medley | GF

Fresh Mixed Berries | Strawberry Sorbet

Grandma's Pumpkin Pie

Classic Pumpkin Pie
Pumpkin-Spice Crème Glaze

For the Table

Clothesline Bacon by David Burke | GF, DF (+\$25)

Signature Presentation | Caramelized Bacon

Half-Dozen East Coast Oysters (+\$10) | GF, DF

Classic Mignonette | Fresh Lemon

**GF- Gluten Free, DF - Dairy Free,
CN - Contains Nuts**

THANKSGIVING A LA CARTE MENU

Appetizers

Everything Butter Bread | 7

Whipped Everything Butter | Olive Tapenade
Roasted Red Pepper Romesco

Roasted Butternut Squash Velouté | 26 GF, DF

Sweet Butternut Squash | Corn Croutons

Baby Romaine Caesar | 18

Crisp Baby Romaine | Cured Egg Yolk
Parmigiano-Reggiano | Chive Oil
Add Chicken +12
Add 3 pcs Salmon +16

Burrata & Heirloom Carrots | 29 GF, CN

Creamy Burrata | Heirloom Carrots
Cashew Purée | Crispy Prosciutto | Mint Oil

Jumbo Lump Crab Cake | 32

Lemon Preserve Aioli | Shaved Vegetables

Tuna Tartare | 36 GF, DF

Yellowfin Tuna Loin | Yuzu Emulsion
Pickled Onion | Avocado | Yucca & Taro Chips

Grilled Lamb Chops (4 pcs) | 36 GF, DF

Chimichurri Sauce

Clothesline Bacon by David Burke | 28 GF, DF

Signature Presentation | Caramelized Bacon

Half-Dozen East Coast Oysters | 26 GF, DF

Classic Mignonette | Fresh Lemon

Entrées

The Thanksgiving Platter | 54

Roasted Turkey | Glazed Spiral Ham
Traditional Stuffing | Whipped Potatoes
Seasonal Green Beans | Turkey Gravy

Faroe Island Salmon | 48 GF

White Miso Glaze | Champagne Butter Sauce
Bok Choy | Shiitake Mushrooms

Mediterranean Branzino | 48 GF, DF

Charred Broccolini | Roasted Fennel
Peri-Peri Sauce

Creamy Tomato & Parmigiano Risotto | 48 GF

Tomato | Seasonal Vegetable Medley
Parmigiano-Reggiano

Paccheri with Spicy Italian Sausage | 48

Broccoli Rabe | Preserved Lemon | Ricotta

Wagyu Burger | 36

Caramelized Onions | Calabrian Chili Aioli
American Cheese | Bacon | French Fries

12 oz Black Angus Striploin | 82

Haricots Verts | B1 Steak Sauce

24 oz Dry-Aged Ribeye | 86

Truffle Whipped Potatoes | B1 Steak Sauce

Wagyu Braised Short Rib | 64 GF

Wild Mushroom Polenta | Red Wine Jus

Desserts

Woodland Forage | 21 CN

Gianduja Mousse | Feuilletine Crunch
Vanilla Crumble | Tuile

Seasonal Berry Medley | 18 GF

Fresh Mixed Berries | Strawberry Sorbet

Grandma's Pumpkin Pie | 18

Classic Pumpkin Pie
Pumpkin-Spice Crème Glaze

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