



THANKSGIVING PRIX FIXE

75

SMALL PLATES

For the table, and served family style

BITTER GREEN SALAD (v, GF)
BEETS, CANDIED PECANS, FROMAGE BLANC, BALSAMIC
VINAIGRETTE

CHEESE PLATE (v)
DELICE DE BOURGOGNE, CROSTINI,
MARINATED OLIVES, MARCONA ALMONDS

MAINS

Select one per guest

OVEN ROASTED TURKEY
SAGE GRAVY, MIXED WHITE AND DARK
OR
SHIITAKE MUSHROOM RISOTTO (v, GF)
SPINACH, CRISPY PARMESAN

SIDES FOR THE TABLE:

ROSEMARY-THYME STUFFING
MASH SWEET POTATO W/ CARAMELIZED ONION
FRIED BRUSSELS SPROUTS W/ PANCETTA & MUSTARD
CHEESY YUKON GOLD AU GRATIN
CRANBERRY SAUCE W/ GINGER & ORANGE
ASSORTED DINNER ROLLS W/ BUTTER & SALT

DESSERT

PUMPKIN WHOOPIE PIE
SALTED MAPLE CREAM FILLING,
SPICED GINGERBREAD CRUNCH

PECAN BARS
CHANTILLY CREAM & CARAMEL SAUCE

*Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

