

Thanksgiving Dinner

THURSDAY, NOVEMBER 28, 2019

SOUP

ROASTED SUGAR PIE PUMPKIN

PEPPADEW CROSTINI | WALNUTS | DEVON CREAM | POMEGRANATE | MICRO ARUGULA

ORGANIC RED LENTIL

CARAMELIZED ONION | LEMON CREAM CHEESE BRUSCHETTA

SOUS VIDE LOBSTER | CAVIAR

SALAD

ROASTED BABY ROOT VEGETABLE

HEIRLOOM CARROTS | TURNIPS | PARSNIP | BEETS | BABY FRISEE

CANDIED CASHEWS | GOAT CHEESE | CRANBERRY VINAIGRETTE

HEIRLOOM TOMATO

BRUSSEL LEAVES | ARUGULA | HIBISCUS FLOWER | MARCONA ALMONDS

SABA REDUCTION | BALSAMIC PEARLS | BASIL CROSTINI

ENTRÉES

BLACK TRUFFLE ROASTED ORGANIC TURKEY

TRIO ANNA POTATO DRESSING | CARAMELIZED ONION HARICOTS VERTS

CITRUS CRANBERRY COMPOTE | BUTTERED GRAVY

HERB CRUSTED LAMB RACK*

CHIVE RISOTTO | GLAZED CARROTS | LAMB AU JUS

PAN SEARED SEA BASS*

PURPLE CAULIFLOWER PUREE | CREAMY LEEK | LANGOSTINO LEMON ARANCINI

KING MUSHROOM

DESSERT

PUMPKIN PIE

SNICKERDOODLE CRUST | CARAMEL | MAPLE PECAN GELATO

BAKLAVA CANNOLI

WHIPPED CHEESECAKE | DARK CHOCOLATE | PISTACHIO

P R A D O

Choice of one item per course

\$99 per person | 5 & under are free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes.

A 20% service charge will automatically be added to parties of six or more in lieu of gratuity