



## HAPPY THANKSGIVING 2024

### Appetizers

#### Shrimp Bisque

*poached shrimp, brioche croutons, fresh tarragon*

#### Butternut Squash Soup \*

*cranberry chutney, toasted pumpkin seeds*

#### Mesclun Green Salad \*

*heirloom tomatoes, shaved parmesan cheese,  
black truffle vinaigrette*

#### Whipped Burrata

*whole grain toast, caramelized delicata squash,  
toasted hazelnuts, fig glaze,  
apple cider brown butter*

#### Garlic Honey Shrimp \*

*crispy sushi rice, fresh cilantro, fresno peppers*

#### Sweet Potato Hummus

*pumpkin pie spice, pine nuts, fresh parsley,  
pickled raisins, warm pita bread*

#### Roasted Brussel Sprouts \*

*bacon, shaved parmesan cheese, fig glaze*

### Entrées

#### Traditional Roasted Turkey

*free-range, hormone free, antibiotic free  
herb cornbread roasted chestnut stuffing,  
brussels sprouts, natural gravy,  
cranberry chutney*

#### Seafood Spaghetti

*mussels, calamari, baby scallops,  
tomato, shrimp, parmesan cheese*

#### Rigatoni

*mascarpone cheese, roasted chestnuts,  
pumpkin cream sauce, fresh sage*

#### Pan Seared Salmon \*

*wild rice, asparagus,  
cherry tomato white wine sauce, fresh basil*

#### New York Strip \*

*haricots verts, mashed potatoes, bordelaise sauce*

#### Stout Braised Short Ribs

*polenta cake, roasted shishito peppers &  
carrots*

### Desserts

#### Pumpkin Cheesecake

*ginger graham cracker crust, cranberry compote,  
vanilla crème fraîche, pumpkin seeds*

#### Apple Pie

*vanilla ice cream, caramel sauce*

#### Pecan Pie

*vanilla ice cream*

#### Chocolate Brownie

*vanilla ice cream, chocolate sauce*

#### Ice Cream \*

*vanilla, chocolate, strawberry*

#### Sorbet \*

*raspberry, lemon*

\$92 per person

20% gratuity will be added parties of 8 or more  
(Items subject to change) \* Denotes Gluten-Free Dishes \*