



# Happy Thanksgiving

November 23th, 2017

## **3 COURSE MENU, \$39 PER PERSON (TAX & GRATUITY ADDITIONAL)**

(NO SUBSTITUTIONS, NO TEAL DEALS, THANKSGIVING DAY MENU IS A PROMOTIONAL MENU)

### **SALAD OR SOUP (CHOICE, DESCRIPTIONS BELOW)**

Caesar Salad, Wedge Salad, Artichoke Parmesan Bisque or Vegetable Minestrone Soup

### **ENTRÉE (CHOICE, DESCRIPTIONS BELOW)**

Herb Roasted Turkey, Local Flounder, Faroe Island Salmon or Braised Beef Short Rib

### **DESSERT (CHOICE)**

Dark Chocolate Mousse Cake, Apple-Cranberry French Tart, Old Fashioned Carrot Cake, Pumpkin Cheesecake, Cinnamon Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

## **A LA CARTE MENU**

### **APPETIZERS**

#### **Smoked Salmon Bruschetta ... 12**

house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vinaigrette, crispy capers

#### **Steak Tartare ... 14**

beef tenderloin, sous vide egg yolk, caper, shallot, lemon emulsion, parmesan dust, garlic loaf toast

#### **Grilled Spanish Octopus ... 14**

gigante bean & arugula sauté, grape tomatoes, salsa verde, aged balsamic reduction

#### **Short Rib Spring Rolls ... 12**

Asian braised beef, Napa cabbage, carrot, red bell pepper, fresh ginger and scallions, Thai peanut dipping sauce

#### **Lobster Mac & Cheese 2.0 ... 16**

Maine lobster, fontina - parmesan bechamel with parsley & red bell pepper, cavatappi pasta, tempura lobster claw

### **SALADS AND SOUPS**

#### **Caesar Salad ... 8**

whole leaf romaine, asiago cheese croutons, parmesan tuile, shredded reggiano

#### **Classic Wedge ... 8**

grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing

#### **Beet & Goat Cheese Terrine ... 9**

candied pistachios, orange-onion marmalade, Urban Farms mixed organic greens, lemon-thyme vinaigrette, orange oil

#### **Urban Farms Baby Kale ... 10**

honey crisp apple, raspberry, Green Dirt Farms sheep's milk cheese, dried blueberries, pine nuts, Vidalia - Dijon vinaigrette

#### **Artichoke Parmesan Bisque ... 7**

lemon crema and fresh chive garnish

#### **Vegetable Minestrone Soup ... 7**

fine herb & basil oil garnish

### **ENTREES**

#### **Herb Roasted Fresh Turkey ... 29**

mashed potato, herbed chestnut stuffing, glazed heirloom carrots, haricot vert, truffled brown gravy, cranberry relish

#### **Local Flounder ... 29**

San Marzano tomato - red bell pepper crispy spaetzle, sautéed Rainbow swiss chard, edamame puree, herb butter braised Trumpet mushroom, beurre blanc

#### **Faroe Island Salmon\* ... 29**

black truffle whipped potatoes, sautéed asparagus, blistered tomatoes, champagne leek sauce, oregano oil

#### **Boneless Beef Short Rib ... 29**

cauliflower puree, Lacinato kale, heirloom carrots, truffled crispy parsnip ribbons, black fruit demi

#### **Double Bone-in Pork Chop ... 33**

grilled 16oz Duroc pork, Dijon whipped potato, sautéed brussels & bacon, white peach-bourbon BBQ glaze

#### **Petite Beef Tenderloin ... 35**

5 oz filet, whipped Yukon gold potatoes, roasted crimini, sautéed baby spinach, braised cippolini, cabernet demi

#### **Rack of Lamb ... 38**

marinated & grilled New Zealand rack, parmesan gnocchi, wilted baby spinach, roma tomato, lamb jus

### **FAMILY STYLE SIDES**

#### **Yukon Whipped Potatoes with Gravy ... 8**

#### **Chestnut Stuffing with Gravy ... 8**

#### **Brussel Sprouts with Bacon ... 9**

#### **Brown Sugar Glazed Heirloom Carrots ... 9**

### **KIDS MEAL OPTIONS**

#### **1/2 portion Turkey Plate ... 15**

#### **Beef Sliders with Pommes Frites ... 12**

### **COCKTAIL SPECIALS ... 5 each**

#### **Bloody Marys, Screwdrivers, Mimosas or Champagne**

Titos Vodka and Jean Louis Champagne (no substitutions)