



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 oyster mushrooms, 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 kale, 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)