



Happy Thanksgiving

November 22nd, 2018

3 COURSE MENU, \$42 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, Lobster Bisque or Italian White Bean & Kale

ENTRÉE (CHOICE, DESCRIPTIONS BELOW)

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

DESSERT (CHOICE)

Dark Chocolate Mousse Cake, Old Fashioned Carrot Cake, Pumpkin Cheesecake, Cinnamon Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU

APPETIZERS

Butternut Squash & Gouda Arancini ... 13

(5) risotto arancini, asparagus pesto, truffle oil, fried sage, aged pecorino Romano

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

Seafood Scampi ... 17

Argentinian red shrimp, diver scallop, lump crab meat, garlic butter with basil & paprika, grilled baguette, parsley

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

Fresh Fig & Spinach ... 10

quinoa, dried blueberries, Danish blue cheese, candied walnuts, pickled onions, broken sun dried tomato vinaigrette

Peaches & Cream

Grilled Georgia peaches, fresh burrata, Iberico ham, Urban Farms greens, candied cashew dust, citrus poppy vin

Lobster Bisque ... 7

puff pastry vol-au-vant and smoked paprika oil

Italian White Bean & Kale Soup ... 7

fine herb & basil oil garnish

ENTREES

Herb Roasted Fresh Turkey ... 32

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

Local Flounder ... 32

warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto

Faroe Island Salmon* ... 32

roasted spaghetti squash, haricot vert & slivered almonds, carrot puree, garlic tomato confit, shallot dill beurre blanc

Boneless Beef Short Rib ... 32

oyster mushroom risotto, sautéed kale, heirloom baby carrots, braised cippolini onion, roasted roma tomato, porcini - braising liquid jus

Double Bone-in Pork Chop ... 36

sweet potatoes with a sage & shallot brown butter sauce, brussels w/bacon lardons, bourbon-sweet onion gastrique

Petite Beef Tenderloin ... 37

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

Rack of Lamb ... 39

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

Cauliflower Gratin ... 8

Brussel Sprouts with Bacon ... 9

Brown Sugar Glazed Heirloom Carrots ... 9

KIDS ONLY MEAL OPTIONS

1/2 portion Turkey Plate ... 16

Beef Sliders with Pommes Frites ... 12

COCKTAIL SPECIALS ... 5 each

Bloody Marys, Screwdrivers, Mimosas or Champagne

Titos Vodka and Jean Louis Champagne (no substitutions)