



Happy Thanksgiving

November 26th, 2020

3 COURSE MENU, \$45 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, Wild Mushroom Bisque or Soup du Jour

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, Chocolate Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU

APPETIZERS

Smoked Faroe Island Salmon ... 13

house smoked salmon, arugula, crispy capers, dill - shallot vinaigrette, lemon aioli, lavash crisps

Black Truffle Arancini ... 13

(5) truffled gouda risotto arancini with parsley panko crust, roasted tomato aioli, black truffle shavings

Royal Red Shrimp ... 14

sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread

Roasted Beets & Boursin ... 12

thin sliced red & gold beets, whipped boursin cheese, arugula, orange tarragon vinaigrette, crushed pistachios

Italian Meatballs ... 13

house ground veal, beef & pork meatballs, San Marzano marinara, mozzarella, fried basil, shaved parmesan

SALADS AND SOUPS

Caesar Salad ... 9

grape tomato, herbed croutons, chopped hearts of romaine, Eleven South's Caesar dressing, shredded parmesan

Classic Wedge ... 9

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

Poached Pear ... 12

red wine poached pear, goat cheese, candied pecans, dried blueberries, vanilla pickled onion, artisan greens, champagne vinaigrette

Spinach Salad ... 12

grape tomato, avocado, bacon lardons, sous vide egg, shaved red onion, baby spinach, cider - Dijon vinaigrette

Wild Mushroom Bisque ... 7

white truffle oil

Soup du Jour ... 7

fine herb 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

wild rice with dried cranberry & walnuts, wilted spinach, roasted cauliflower florets, cracked pepper gastrique

Beef Short Rib ... 32

pumpkin - farro risotto, broccolini, roasted crimini, braising jus reduction, crispy onion straws

Double Bone Pork Chop* ... 32

14oz cut, black tea brined, sous vide & mesquite grilled, whole grain mustard whipped potatoes, baby carrots, haricot vert with red onion, blueberry-bourbon BBQ glaze

Petite Beef Tenderloin ... 39

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

Rack of Lamb ... 41

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 ONLY MEAL OPTIONS

1/2 portion Turkey Plate ... 16

Steak Sliders with Pommes Frites ... 12

COCKTAIL SPECIALS ... 6 each

Bloody Marys, Screwdrivers, Mimosas or Champagne

Titos Vodka and Francois Montand Champagne (no substitutions)