

# THANKSGIVING DINNER

## FIRST COURSE

### TUNA TARTARE

Masago Shrimp, Avocado, Wonton Crisps

### SPINACH & ARTICHOKE DIP

Tortilla Chips

### JUMBO SHRIMP COCKTAIL

Cocktail Sauce, Lemon, Endive Salad

### CALIFORNIA SHRIMP CRUNCH ROLL

Mango, Avocado  
Masago Shrimp Crunch

### LOBSTER BISQUE

Shrimp, Tomatoes, Tarragon

### BEEF SHORT RIB DUMPLINGS

Vegetable Slaw, Toasted Peanuts, XO Sauce

### BABY KALE SALAD

Beets, Apples, Cashews,  
Goat Cheese Croquettes, Balsamic

### CAESAR SALAD

Warm Focaccia, Parmesan

## ENTREE COURSE

### BLACKENED SWORDFISH

Potato Puree, Beef Short Rib, Brussels Sprouts,  
Horseradish Cream, Red Wine Sauce

### PAN SEARED ROHAN DUCK BREAST

Foie Gras Gnocchi, Kale, Celery Root Puree  
Golden Raisins, Brandy Quince Duck Jus

### 8 OZ. CENTER CUT FILET MIGNON

Blue Cheese Fondue, Fingerling Potatoes, Baby Carrots  
Pearl Onions, Saba

### JUMBO LUMP CRAB CAKE

Mini Potatoes, Broccolini, Caper Remoulade, Chipotle Aioli

### BUTTERNUT SQUASH RAVIOLI

Pearl Onions, Black Truffle Butter, Tomato Confit  
Grana Padano

### BAJA STRIPED BASS

Green Jasmine Rice, Mussels,  
Coconut Yellow Curry Sauce, Apple Salad

### ROASTED NATURAL TURKEY BREAST

Yukon Potato Puree, Maple Yams, Haricots Verts, Baby Carrots  
Cranberry Relish, Truffle Mushroom Stuffing, Turkey Gravy

## DESSERT COURSE

### PASTRY CHEF'S DESSERT DUO

Apple Crisp Topped Pumpkin Cheesecake  
Rich Chocolate Layer Cake

### 60. PER PERSON

Price Does Not Include Tax, Gratuity, or Beverages | A 20% Service Charge Will Be Added To All Final Bills

