

THANKSGIVING DINNER

FIRST COURSE

JUMBO SHRIMP COCKTAIL

Lemon, Endive Salad, Cocktail Sauce

CAESAR SALAD

Roasted Tomatoes, Garlic Crostini, Shaved Parmesan

LOBSTER BISQUE

Shrimp, Tomato, Tarragon

SUPER PHILLY ROLL

Smoked salmon, Cream Cheese, Avocado, Cucumber, American Caviar, Chili Sauce

TRI-COLOR GNOCCHI

Oyster Mushrooms, Spinach, Cippolini Onions, Maytag Blue Cheese, Smoked Tomato Coulis

ARUGULA & ROASTED GOLDEN BEET SALAD

Apples, Fennel, Spiced Pumpkin Seeds, Goat Cheese, Honey Mustard

BAKED OYSTERS MOSHULU

Spinach, Roasted Garlic, Black Truffle, Pernod, Parmesan Bread Crumb

ENTREE COURSE

PUMPKIN RAVIOLI WITH BRAISED LAMB

Swiss Chard, Cippolini Onions, Roasted Tomatoes, Aged Manchego, Black Truffle Lamb Jus

PAN SEARED MEDITEREENEAN BRONZINO

Paella Rice, Confit Vegetables, Crab Meat, Romesco Sauce

FILET MIGNON

8 OZ. Center Cut, Marble Potatoes, Haricots Verts, Sweet Onion Jam, Saba

JUMBO LUMP CRAB CAKE

Butternut Squash & Poblano Pepper Hash, Caper Remoulade

SWORDFISH SURF AND TURF

TBeef Short Rib, Potato Rosti, White & Green Asparagus, French Onion Jus

VERLASSO SALMON

Tri-Color Quinoa, Roasted Cauliflower, Golden Raisins, Madras Curry Aioli, Cilantro Oil

NATURAL TURKEY BREAST

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

VEGETARIAN ENTREE AVAILABLE

DESSERT COURSE

CARAMEL SWIRL CHEESECAKE

Pumpkin Cake, Brown Sugar Buttercream, Cranberry Sauce

65. PER PERSON

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