



2018 THANKSGIVING

November 22, 2018

Reservation Hours 1:00 – 8:30pm

Live Entertainment 4:30 – 8:30pm

**credit card required for parties of 10 or larger –*

\$25 per person (on reservation) charge if reservation if not cancelled by Monday November 19th

STARTERS

select one

AUTUMN HARVEST SALAD

Maytag Blue Cheese, Organic Grapes, Anjou Pear, Pomegranate,
Toasted Pistachios & Balsamic Vinaigrette

PUREE OF GARNET YAM AND GINGER SOUP

Snipped Chives

CHOPPED HEART OF ROMAINE SALAD

Parmesan Dressing, Garlic Croutons, Baby Heirloom Tomato

COMPRESSED SMOKED SALMON SALAD

Dill, Horseradish, Red Onion, Petit Greens, Toasted Dark Rye Bread



DIESTEL FARMS OVEN ROASTED ORGANIC TURKEY BREAST

Turkey Sausage Stuffing
Yukon Gold Mashed Potatoes
Romanesco Broccoflower
Gravy Produced from Pan Drippings
Orange Scented Cranberry Sauce



PUMPKIN PIE

Vanilla Whipped Cream and Caramel Sauce

or

THREE CHOCOLATE PARFAIT

Chocolate Sauce, Raspberries

\$55.00 per person

(does not include tax or gratuity)

\$26.00 per child (12 and UNDER)

Menu items are subject to minor changes

A la carte menu

STARTERS, SOUP AND SALADS

PUREE OF GARNET YAM AND GINGER SOUP 12.00
Snipped Chives

AUTUMN HARVEST SALAD 15.00
Maytag Blue Cheese Crumbles, Organic Grapes, Anjou Pear, Pomegranate,
Toasted Pistachios, Balsamic Vinaigrette

CHOPPED HEART OF ROMAINE SALAD 14.00
Parmesan Dressing, Garlic Croutons, Baby Heirloom Tomato

TIGER PRAWN COCKTAIL 19.00
Horseradish Cocktail Sauce

TARTARE OF SASHIMI GRADE YELLOWFIN TUNA 19.00
Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps

BRESAOLA CARPACCIO 19.00
Thinly Sliced Air Dried Beef Strip-loin, Capers, Wild Arugula Salad
Shaved Reggiano Parmesan

COMPRESSED MAINE LOBSTER SALAD 24.00
Haas Avocado, Lemon Aioli, Petit Greens, Cucumber

GRIDDLE CRAB CAKE 18.00
Lump Blue Crab, Crushed Avocado, Chipotle Aioli

TOMATO BURRATA AND PROSCIUTTO 17.50
Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE 17.50
Honey Toasted Walnuts, Aged Balsamic Reduction, Red Belgian Endive

MAIN COURSE

MUSHROOM CRUSTED WILD ALASKAN HALIBUT 45.00
Green Asparagus, Potato Puree, Riesling Sauce

SOY GLAZED SCOTTISH SALMON 35.00
Wilted Spinach, Broccolini, Baby Bock Choy, Sesame Ginger Ponzu

OVEN ROASTED RACK OF LAMB 44.00
Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce

8oz. CENTER CUT FILET MIGNON 46.00
Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables

SLOW ROASTED AMERICAN KUROBUTA PORK CHOP 35.00
Bacon Mashed Potatoes, Young Green Beans, Chipotle "C1" Sauce

GRILLED LOIN OF VENISON 48.00
Roasted Chestnut Puree, Lingonberries, Charred Brussels Sprouts, Roasted Bliss Potatoes,
Ginger Cranberry Coulis, Fall Spice Red Wine Reduction Sauce

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