THANKSGIVING DAY SPECIALS

APPETIZERS

ROASTED BUTTERNUT BISQUE
GRUYERE CROUTON, JONAH CRAB & JERUSALEM ARTICHOKE SALAD
$11. | $16.

PRAWNS AND PORK
HEAD-ON PRAWNS, CHORIZO, BOMBA RICE, AHI PANCA
$21.

DEVILLED EGGS
DIJON MUSTARD, CERIGNOLA OLIVE, CRÈME FRAICHE, AMERICAN CAVIAR, CHIVE
$12.

ENTREES

ROASTED HELGER’S FARM TURKEY
WHIPPED GARLIC MASHED POTATO, ROASTED BRUSSELS SPROUTS, CARROT & PEARL ONION, CHESTNUT STUFFING WITH LOCAL APPLES, WHOLE BERRY CRANBERRY SAUCE, BROWN BUTTER-BOURBON TURKEY GRAVY
$36.

SEAFOOD PAPPARDELLE
BUTTER POACHED LOBSTER, SHRIMP, HALIBUT, LOBSTER VELOUTE, EGG PAPPARDELLE
$45.

DESSERT

SUGAR PUMPKIN SPICE CAKE
SALTED CARAMEL, BROWN SUGAR-CREAM CHEESE FROSTING, POACHED CRANBERRIES
$12.