

THANKSGIVING

APPETIZERS

ROASTED BUTTERNUT BISQUE

GRUYERE CROUTON, JONAH CRAB & JERUSALEM ARTICHOKE SALAD
\$12. | \$16.

DEVILED EGGS

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

ENTREES

ROASTED HELGER'S FARM TURKEY

WHIPPED GARLIC MASHED POTATO, ROASTED BRUSSELS SPROUT,
CARROT & PEARL ONION, CHESTNUT + APPLE STUFFING,
WHOLE BERRY CRANBERRY SAUCE, BROWN BUTTER-BOURBON TURKEY GRAVY
\$36.

SEAFOOD PAPPARDELLE

SEARED HALIBUT, JUMBO CRAB,
LOBSTER VELOUTE, EGG PAPPARDELLE
\$46.

DESSERT

PUMPKIN SPICE CAKE

BROWN SUGAR-SALTED CARAMEL, CREAM CHEESE FROSTING,
POACHED CRANBERRIES
\$12.