

THANKSGIVING THREE COURSE MENU

FIRST AND THIRD COURSES INCLUDED
WITH ENTRÉE SELECTION

FIRST COURSE

Caramelized Leek-Fennel Bisque, Crème Fraiche, Hazelnut

Chicken Liver Mousse Toast, Onion Marmalade,
Petite Herb Salad, Grilled Potato Brioche

Roasted Beet Salad, Citrus, Buffalo Mozzarella,
Spiced Pistachio Vinaigrette

SECOND COURSE

ROAST TURKEY PLATE \$62

Green Bean Casserole, Mashed Potatoes,
Cranberry Sauce, Gravy

12OZ. PRIME NY STRIP \$69

Yukon Gold Mash, Roasted Baby Carrots,
Tomato-Shallot Vinaigrette, Tarragon

CRISPY RED SNAPPER \$65

Ratatouille, Marcona Almond-Pepper Nage

PARISIENNE GNOCCHI \$60

Gruyere Fondue, Sweet and Sour Shallot,
Beech Mushrooms, Parsley

THIRD COURSE

Pecan Pie Cheesecake

Flourless Chocolate Cake

