



Happy Thanksgiving

Thursday November 22nd, 2018, 11:00am – 8:00pm

~Appetizer~

Please choose one

HAND MADE BURRATA

Grilled Pineapple, Prosciutto di Parma, Herb Toast, Baby Greens

FIELD GREEN & STRAWBERRY SALAD

Rosemary Manchego, Marcona Almonds, Pickled Cauliflower, White Miso & Marjoram Vinaigrette

GRILLED JUMBO GULF SHRIMP

Truffled White Corn Pudding, Grapefruit-Campari Glaze

~Entree~

Please choose one

OVEN ROASTED FREE RANGE TURKEY DINNER

Sausage, Apple & Sage Stuffing, Braised Root Vegetables, Creamed Pearl Onions, Roasted Corn, Asparagus, Baby Carrots, House-Made Cranberry Sauce, Giblet Gravy

SALVADORAN ASADA

Grilled Hanger Steak, Braised Beef Short Rib, Queso & Black Bean Pupusas, Avocado Chimol, Cilantro Puree

GRILLED BONE-IN LOIN OF BERKSHIRE BLACK HOG

Savory Cranberry-Focaccia Monkey Bread, Sugar Snap Peas, Sweet Corn Milk

HAZELNUT & CURRY CRUSTED SALMON

Coconut & Jalapeno Spiked Basmati Rice Pilaf, Snow Pea Diamonds, Minted Carrots, Blood Orange Butter

YUKON GOLD POTATO & CELERY ROOT GRATIN

Grilled Oyster Mushroom Bundle, Roasted Baby Vegetables, Basil Puree, Sherry Drizzle

~Dessert~

Please choose one

AFFOGATO

Dulce de Leche Semifreddo, Cherry & Marcona Almond Biscotti, Espresso, Praline

ALMOND-KIRSCH CAKE

Pumpkin Mousse, Amarena Cherry Cream

OLD FASHIONED WHOOPIE PIE

Peanut Butter Cream Filling, Chocolate Glaze, Strawberry Custard Sauce

\$55 per person

\$20 for kids 10 and under

Chicken Fingers with French Fries & Broccoli

Grilled Chicken with Baby Green Beans & Macaroni & Cheese

Menu Subject To Change

20% Service Charge will be added to parties of 6 or more