

THANKSGIVING 2022

\$95 PER PERSON

FIRST

for the table

Michael Mina's Ahi Tuna Tartare

Chili Peppers, Mint, Garlic, Asian Pear, Pine Nuts, Habanero-Sesame Oil

Autumn Chicories & Honeycrisp Apple

Cider Vinaigrette, Toasted Pecans & Fiscalini Cheddar

Sweet Potato Cakes

Salmon Gravlax, Crème Fraîche, Pear Butter

Crispy Duck Wings

Grand Marnier & Black Pepper Glaze, Orange Zest

SECOND

Roasted Butternut Squash Bisque

Smoked Marshmallow, Toasted Pepitas, Crispy Prosciutto

ENTRÉES

choice of

Slow-Cooked Heritage Turkey

Chestnut-Sausage Stuffing, Green Beans, Whipped Potatoes
Champagne-Cranberry Sauce, Black Truffle Gravy

Oak-Grilled Prime Filet Mignon

Celeriac Purée, Brussels Sprouts, Red Wine-Bone Marrow Reduction

Roasted King Salmon

Cauliflower Cous Cous, Pickled Golden Raisins, Chermoula Spice, Whipped Yogurt

Miso-Broiled Sea Bass

King Trumpet Mushrooms, Daikon Radish Sprouts, Ginger Dashi

Lobster Pot Pie

for the table \$130

Whole Maine Lobster, Truffle-Lobster Bisque, Root Vegetables

DESSERT

choice of

Classic Pumpkin Pie

Whipped Cream, Cinnamon Spice

Warm Butter Bundt Cake

Caramel Apples, Vanilla Ice Cream