

THANKSGIVING

STARTERS

Butternut Squash Soup 13

Deviled Eggs 16
smoked trout, tout roe,
pickled mustard seeds

Pear & Gorgonzola Arancini 15
fig & balsamic aioli

Baby Lamb Chops 24
balsamic glaze

Classic Crab Bisque 15

Stuffed Mushrooms 17
spinach, mushroom, mozzarella,
garlic breadcrumbs

Wild Shrimp Cocktail 4.25/ea
jicama, avocado

Duck Confit Spring Rolls 18
chili aioli



SALADS

Classic Caesar 14
garlic croutons, aged pecorino romano

Beet & Goat Cheese Salad 15
red & yellow beets, red wine vinaigrette, goat
cheese, pickled onion, almond, honey

Fig Burrata 16
prosciutto, arugula, red onion, olive oil

Mixed Greens 12
cucumber, red onion, tomato, miso vinaigrette

Kale Salad 15
beemster cheese, sundried tomatoes,
cashews, sesame seeds, spicy dressing



ENTREES

Traditional Turkey Dinner 32
brioche stuffing, green bean casserole, mashed
potatoes, cranberry sauce, turkey gravy

8oz. Grass Fed Filet Mignon 40
au gratin potatoes, creamed spinach, chianti demi

Jumbo Lump Crab Cakes 40
truffle parmesan potatoes, baby arugula
& fennel salad, tartar sauce

Faroe Island Salmon Oscar 38
asparagus, crab meat, bearnaise sauce

*Butternut Squash &
Coconut Risotto* 28
fried sage

Wild Seared Halibut 42
marble potatoes, swiss chard, fennel,
& blood orange vinaigrette

Veal Osso Bucco 43
saffron risotto, gremolata