Thanksgiving Dinner

1:00 pm - 8:30 pm

SALADS

Caesar Salad
Baby Romaine, Crispy Parmesan,
Duck Egg (GF, NF)

Chicory & Endive Salad
Apples, Candied Pecans, Blue Cheese, Caramelized
Onion Vinaigrette (GF, V)

Arugula Salad
Poached Pears, Pomegranate, Raisins, Ricotta Salata, Pepitas,
Sesame Seed Dressing (GF, NF, V)

Roasted Beets
Labneh, Pistachio, Citrus, Sumac Shallots (GF, NF, V)

CARVED TO ORDER

Roasted Turkey
Giblet Gravy, Cranberry Sauce (DF, NF)

Maple-Chipotle Glazed Spiral Ham
Pineapple Chutney (DF, NF)

Glazed Salmon
Satsuma-Dill (NF, GF, DF)

Roasted Beets
Labneh, Pistachio, Citrus, Sumac Shallots (GF, NF, V)

CHARCUTERIE & CHEESE

Cheese & Charcuterie
Seasonal Jams, Honey, Mustard, Assorted Crackers

DESSERT

Grand Displays of Miniatues & Pies

CHILLED SEAFOOD

Poached Shrimp

Oysters on the Half Shell

Cocktail Crab Claws

Ceviche

**Cocktail Sauce, Mignonette,
Lemons, House Hot Sauce**

ACCOMPANIMENTS

Sea Salt & Rosemary Pull Apart Rolls

Jalapeno Corn Bread
Smoked Honey Butter (NF)

50/50 Potato Puree
(NF, GF, V)

Wild Mushroom Focaccia Stuffing
(NF)

Crispy Brussel Sprouts
Calamansi BBQ, Chickpea Dukkah (NF, DF, VG)

Baked Sweet Potatoes
Miso Crème Fraiche, Chives (NF, GF, V)

Lobster Mac & Cheese
Spiced Cracker Crumbl (NF)

Creamed Kale
Shitake Mushrooms, Crispy Shallot (NF, V)

Roasted Kabocha Squash Soup
Candied Pepitas, Plumped Cranberries, Apple Salsita (NF,GF)