

THANKSGIVING DINNER

APPETIZERS

Smoked Wild Mushroom Soup	our signature soup	10.
Sweet Potato Soup	with coconut milk	10.
Baked French Onion Soup		12.
Pan Fried Jumbo Black Tiger Shrimps		25.
	with creamy polenta & chorizo ragout	
Mushroom Caps		22.
	stuffed with cream cheese, fresh basil & walnuts	
	with a balsamic reduction, shaved parmesan & a roasted red pepper sauce	

MAINS

Traditional Roast Turkey		46.
	with sage stuffing, roasted garlic & buttermilk whipped potatoes, pan gravy & cranberries	
Potato Gnocchi		30.
	squash purée, roasted buttercup squash, crispy kale, crumbled goat's cheese & toasted pumpkin seeds	
Pan Seared Atlantic Salmon		45.
	with a citrus beurre blanc, long grain rice and an apple & fennel slaw	
Grilled Vegetable & Three Cheese Lasagna		30.
	with béchamel sauce, fire roasted tomato & red pepper sauce and garlic toast	
Duck Confit		42.
	confit duck leg served with a spiced orange & pomegranate glaze, amaretto demi, toasted almonds and roast potatoes	
Braised Beef Short Rib		48.
	with roasted garlic & buttermilk whipped potatoes, natural jus & gremolata	
Roast Prime Rib of Beef - 10 oz		52.
	served au jus with Yorkshire pudding & horseradish	

*all selections served with oven baked bread and a garden salad with our creamy garlic house dressing

PLEASE ADVISE OF ALL FOOD ALLERGIES

