



**THANKSGIVING 2021**  
**Thursday, November 25, 12 to 9 p.m.**

\$80

**APPETIZERS**

**Creamy Pumpkin Soup**

*Nutmeg-ginger crème fraiche, raisin dill croutons*

**Sautéed Endive Salad**

*Grapefruit segments, mixed baby greens, candied walnuts, citrus vinaigrette*

**Chicken Lollipops**

*Pan-fried, sweet Thai chili and hot sauce, sesame seeds*

**Beef PotstickersP**

*Pan-seared dumplings, beef, scallions, shitake mushroom, sesame seed,  
ponzu sauce*

**MAIN COURSES**

**Maple-Glazed Free Range Turkey**

*Chestnut stuffing, shallot and thyme-scented gravy, cranberry-orange-ginger sauce,  
sautéed green beans, sweet potato purée*

**Pan Roasted Alaskan Salmon**

*Lemon-sage "butter", potato gnocchi, sautéed vegetables*

**Spaghetti short rib ragout,**

*spiced tomatoes*

**SUBSTITUTE MAIN COURSE FOR**

**Braised Boneless Short Ribs**

*prunes, red wine, Balsamic + 35*

**Grilled Center Cut Rib Eye +35 / Grilled Lamb Chops (3) +40**

*Served with potato purée, roasted haricot vert*

**DESSERTS**

*Pumpkin Pie*

*Apple Pie*

*Served with vanilla ice cream*