



## HAPPY THANKSGIVING!!

### STARTERS

**GULF PRAWN COCKTAIL** LEMON, CHOPPED ROMAINE, COCKTAIL SAUCE

**CABBAGE SALAD** PICKLED RED ONION, RADISH, BROCCOLI, JICAMA, ALMONDS, COTIJA CHEESE BUTTERMILK DRESSING

**BURRATA** HUCKLEBERRY SAUCE, SALSA VERDE, CROSTINI

**ROASTED CHESTNUT SOUP** SPICED WINE REDUCTION, BRIOCHE CROUTONS, CHIVES

**FRIED POTATO GNOCCHI** MUSHROOM CREAM SAUCE, BACON, FRISEE SALAD

**AHI TUNA CRUDO** CUCUMBER, DAIKON, JALAPENO, PINEAPPLE, SOY GINGER VINAIGRETTE

**CRABCAKE** SAUCE REMOULAD, MIXED LETTUCES, LEMON

### MAINS

**ROASTED FREE-RANGE TURKEY BREAST** POTATO PUREE, BRIOCHE STUFFING, BRUSSELS SPROUTS, SAGE GRAVY, CRANBERRY COMPOTE

**PETRALE SOLE** ROASTED CAULIFLOWER, GRAPES, SPINACH, ALMONDS, BALSAMIC REDUCTION

**LOBSTER RISOTTO** WILD MUSHROOM, SPINACH, CELERY ROOT, MASCARPONE, TRUFFLE OIL, PARMESAN

**FAIRY TALE PUMPKIN RAVIOLI** CELERY ROOT, ROASTED PUMPKIN, POMEGRANATES, BROWN BUTTER SAUCE

**BRAISED BEEF SHORT RIB** POTATO PURÉE, ROASTED CARROTS, BRUSSELS SPROUTS, CAULIFLOWER, SAUCE BORDELAISE

### DESSERTS

**MOLTEN CHOCOLATE CAKE**

**LEMON PUDDING CAKE**

**SEASONAL PIE**

*EXECUTIVE CHEF — ARMANDO G. NAVARRO*

*PLEASE NOTIFY OUR STAFF OF ANY AND ALL FOOD OR BEVERAGE ALLERGIES YOU MAY HAVE*

*CORKAGE 20 PER 750ML BOTTLE*

*ONE CORKAGE WAIVED FOR EVERY BOTTLE PURCHASED FROM OUR LIST*

*65 PER PERSON  
EXCLUDES TAX & GRATUITY*