



THANKSGIVING MENU \$149

STARTER

CEASER SALAD - little gem, jammy egg, parmigiano, crumbs
BEETS - pistachio crumble, bloody orange yogurt dressing
CRAB LETTUCE CUPS - colossal crab, remoulade, avocado
ESCARGOT - garlic hollandaise, tomato sauce, brioche crumbs
BAKED CLAMS - brown butter brioche crumbs, crispy oregano
JUMBO GULF SHRIMPS - classic cocktail sauce

MAIN DISHES

TRICOLORE GNOCCHI - truffle cream sauce
LOBSTER RAVIOLI - spicy vodka sauce, garlic bread crumbs
HALIBUT - asparagus, blue crab meat, bearnaise
BRONZINO - white wine lemon garlic herbs, asparagus
ORGANIC CHICKEN - breast, parmesan crust, broccoli, lemon
TURKEY - potato gratin, cranberry sauce, sweet corn
CENTER CUT FILET 12oz - mashed potato, bordelaise
TOMAHAWK FOR TWO - prime, sliced
SIDES: sweet potato / broccoli / asparagus / truffle fries

DESSERTS

HOMEMADE DESSERT TRIO or HOMEMADE ICE CREAM

