

THE GRILL

Thanksgiving Menu

\$85 per Guest

Raw bar options available a la carte

First Course

(select one)

Crispy Calamari

shishito peppers, lemon aioli

Tuna Tartare

sriracha aioli, lime, chives, wonton

Crab Cakes

Remoulade

Wedge Salad

iceberg lettuce, cherry tomato, bacon, blue cheese

Beet & Burrata Salad

Mixed greens, citrus vinaigrette

Lobster Bisque

Brandy, lobster foam

Main Course

(select one)

Turkey Dinner

Roast breast and leg, herb stuffing, sweet potatoes

Brussels sprouts, cranberry relish, gravy

Braised Beef Short Ribs

Sauteed greens, polenta, red wine

Filet Mignon

Potato puree, roasted carrots, bordelaise

Add lobster tail \$35 supplement

Lobster Risotto

Lemon, herbs

Mushroom Pappardelle

Local wild mushrooms, parmigiano reggiano

Pan Seared Salmon

Braised fennel, green goddess, orange segments

Desserts

(Select One)

Pumpkin Cheesecake

Apple Crumble

Chocolate Ganache Cakes