

THANKSGIVING 2022



Appetizers

New England Clam Chowder

Housemade Herb Cracker

Simple Mixed Green Salad

Carrots, Tomato, Cucumber, Croutons,
Balsamic Vinaigrette

Butternut Squash Soup

Candied Walnuts

Jumbo Shrimp Cocktail

Classic Cocktail Sauce

Lobster & Shrimp Taquitos

Lime Cream, Salsa Verde, Guacamole

Entrees

Roasted Turkey Breast

Herb Brioche Stuffing, Cranberry Compote, Roasted Vegetables, Yukon Gold Mashed Potatoes, Pan Gravy

14 oz. New York Strip Steak

Yukon Gold Mashed Potatoes, Asparagus, Cognac Cream

... Add a 6 oz Lobster Tail for \$35

Mesquite Grilled Salmon

Garlic Roasted Fingerling Potatoes, Artichoke, Spinach, Sweet Onion, Parsley Vinaigrette

Pan Seared Barramundi

Thai Coconut Curry, Bok Choy, Japanese Eggplant, Macadamia Nuts, Steamed White Rice, Crispy Lotus Root

Mesquite Grilled Shrimp

Yukon Gold Mashed Potatoes, Steamed Asparagus, Parsley Vinaigrette, Lemon Beurre Blanc

Seafood Linguine

Fresh Egg Pasta, Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Fresh Tomato

Yucatán Free Range Half Chicken

Poblano Cream Corn, Cotija Cheese, Yukon Gold Mashed Potatoes, Guajillo Chimichurri

Miso Glazed Tofu

Miso Mirin Glaze, Asian Vegetables, Steamed White Rice

Dessert

Pumpkin Cheesecake

Cinnamon Whipped Cream

Trio of Fresh Fruit Sorbets

Warm Chocolate Brownie Custard

Banana Caramel Sauce, Chocolate Sauce,
French Vanilla Ice Cream, Toasted Walnuts

Crème Brûlée

Classic Creamy Custard, Caramelized Turbinado Sugar,
Fresh Berries

3-Course Prix Fixe Menu | \$78 per person
\$25 Turkey Entrée (Children 12 & younger)