

EST. 1978



A THANKSGIVING TRADITION

165 / PERSON

FIRST COURSE

choice of one

Caesar Salad | *Baby Gem Lettuce, Homemade Caesar Dressing, Confit Garlic, 18-month Aged Parmesan, Brioche Croutos, Lemon*

Lobster Bisque | *Maine Lobster, Crème Fraîche, Chives*

Gnocchi Batonnets | *Truffle Lemon Beurre Blanc, Snow Peas, Parmesan*

Turners Wedge Salad | *Fourme D'ambert Blue Cheese, Heirloom Tomatoes, Thick Cut Bacon*

Beef Carpaccio | *Black Garlic and Truffle Aioli, Baby Arugula, Parmigiano Reggiano, Fried Capers*

SECOND COURSE

choice of one

Roasted Turkey Breast | *Pommes Purée, Traditional Stuffing, Cranberry Thyme Verjus*

Filet Mignon | *Pomme Anna, Smoked Cheddar Dressing, Mushroom Conserva*

Red Snapper | *Cauliflower and Beurre Noisette Purée, Zucchini, Candied Kalamata Olives*

Wild Mushroom Risotto | *Parmigiano Reggiano, Poached Egg, Shaved Truffles*

Truffled Chicken Pot Pie | *Chicken Breast, Vegetables, Creamy Truffle Demi-glace, Puff Pastry*

SIDES

Velvety Potato Purée *14* • **Crispy Brussels Sprouts** *16*

Honey Espresso Heirloom Carrots *14* • **White Cheddar Truffle Mac & Cheese** *18*

DESSERT

choice of one

Pecan Pie | *Crème Fraîche*

Pumpkin Pie | *Vanilla Whipped Cream*

Apple Galette | *Vanilla Ice Cream, Caramel Sauce*

Warm Sticky Date Pudding | *Bourbon Caramel Apples, Butterscotch Sauce, Vanilla Ice Cream*

A 3% Restaurant Operations Fee has been added to your check. This fee helps offset rising operational costs. We appreciate your understanding and continued support.