

THANKSGIVING MENU

Thursday, November 27

BREAD & BUTTER

served with a welcome glass of bubbles & amuse bouche

sourdough & crostini

house-made selection, served with herb cultured butter (g, d)

STARTER

choice of one (1)

grilled lobster

glazed lobster tail, carrot, ginger, spicy bisque sauce (d)

butternut gnocchi

pistachio pesto, asparagus, lime leaf & lemon grass bubbles (g, d)

MAIN

choice of one (1)

grouper

lime butter crust, ratatouille, lemon & paprika sauce (d)

braised short rib

parsnip fondant, parsnip puree, pickled quinoa, red wine jus (d)

roasted young turkey

brussels sprouts, green onion mash potato, poultry gravy (d)

DESSERT

choice of one (1)

sweet potato pie

nutmeg chattily, ginger ice cream (g, d)

cranberry cheesecake

coconut & cinnamon cream (g, d)

90+ per person | 30+ children 12 & under

d - dairy | g - gluten | n - nut | s - soy | sh - shellfish | p - peanut

Please inform us of any allergies or dietary requirements when placing your order.

All prices are in USD and subject to + 17% service charge.

CELESTE

by Kerth Gumbz