



4- Course Thanksgiving Pre-Fixe Menu

\$75

First Course

Roasted Butternut Squash Soup | garnished with chive crema

Shrimp Cocktail | Old Bay-seasoned, chiffonade of mixed greens and vodka-citrus cocktail sauce

Crab Martini | jumbo lump blue crab set on chiffonade of mixed greens with citrus horseradish aioli

Second Course

House Salad | mixed greens, carrots, cucumbers, grape tomatoes & balsamic vinaigrette

Caesar Salad | romaine, garlic croutons, grated & shaved parmesan cheeses, Caesar dressing

Third Course

Prime Rib | roasted certified black angus prime, with au jus, creamy horseradish sauce, roasted-garlic boursin-mashed potatoes and sautéed asparagus

Traditional Oven-Roasted Tom Turkey | rich turkey gravy, sausage & sage dressing, port wine and orange peel-simmered cranberry sauce and a classic green bean casserole

Hard-Seared Faroe Island Salmon | lobster sauce with baby clam risotto and sautéed asparagus

Pasta Primavera | sautéed shiitake mushrooms, red peppers, tomatoes and broccoli, tossed with fettuccini and a parmesan basil cream sauce

Fourth Course

Pumpkin Cheesecake | drizzled with sea-salt caramel sauce

Classic Pecan Pie | topped with whipped cream

Flourless Chocolate Tort | espresso-whipped cream and seasonal berries