
THANKSGIVING 2023 FEATURES

FAMILY-STYLE MENU \$145 PER ADULT / \$50 PER CHILD
REQUIRES FULL TABLE PARTICIPATION

APPETIZERS

- WARM PARKER HOUSE ROLLS** Whipped whey butter & sea salt
- JUMBO LUMP CRAB CAKE** Tarragon butter, fried parsley, caramelized onion cracker
- HEIRLOOM TOMATO SALAD** stracciatella, thai basil, banyuls vinegar, pine nut breadcrumbs
- ENDIVE & PEAR SALAD** Smoked bacon, dried cherry, blue cheese, cider vinaigrette

MAINS COURSE

SLOW JOYCE FARMS

- TURKEY BREAST** Cornbread dressing, wild mushroom truffle gravy
blood orange cranberry mostarda

- FOR THE TABLE** Turkey leg confit & parmigiano reggiano risotto
truffled mashed potatoes pan roasted brussels sprouts with
black garlic vinaigrette sauteed spinach with crispy garlic
Prime 54 mac n cheese

DESSERTS

- THANKSGIVING TRIO** Pumpkin Tart & Brown Sugar Ice
Cream, Cranberry Pecan Chocolate Pie
Red Apple Petit Gateau

\$145** per guest. Not inclusive of beverage, taxes or service charge. Not combinable with any other offer or promotion. Excludes special events and holidays. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.