



## THANKSGIVING 2021

### APPETIZERS

#### PUMPKIN SOUP

vegan sour cream petite pumpkin greens

#### LITTLE GEM SALAD

radish, green onion, blood orange, green goddess dressing and guanciale lardons

#### LOBSTER TARTINE\*

lobster salad, dill, chives, garlic aioli, brioche

#### HAMACHI CRUDO

cucumber, amaranth, yuzu, shaved beets, finger lime

#### OYSTER ON THE HALF SHELL\*

garlic chive mignonette, cocktail sauce, lemon, tabasco

\* add 1 oz of Ossetra caviar 60

### ENTRÉES

#### HERITAGE TURKEY

mash potato, cranberry sauce, turkey gravy, stuffing

#### BRAISED SHORT RIB

braised thimbelina carrots, mashed yams

#### PAN SEARED DIVER SCALLOPS

sautéed lo choy, smoked duck breast, dried cranberry beurre blanc

#### BARRAMUNDI

delicatta squash, tomato "succotash", lemon basil oil

#### VEGAN PASTA

black truffle porcini broth, vegan cheese

### DESSERT PLATTER

#### MINI PUMPKIN CHEESECAKE

#### APPLE PIE BITES

#### BROWNIES

#### CHOCOLATE CHIP COOKIES

#### PUMPKIN PIE

#### VEGAN ALMOND CHOCOLATE TARTES