

*\$65 Adults    \$24 Kids*



THANKSGIVING DAY 2021

## *First Course*

EACH GUEST SELECT ONE OPTION BELOW

### **ROASTED BEET SALAD**

orange yogurt, arugula pesto, candied pecans

### **BABY GEM CAESAR SALAD**

hand torn crouton, oven dried tomato, grana

### **PEEL & EAT SHRIMP 1/2 pound**

housemade cocktail sauce, accoutrements

## *Second Course*

EACH GUEST SELECT ONE OPTION BELOW

### **TRUE LOBSTER BISQUE**

black truffle oil, chives

### **CRAB HUSHPUPIES**

### **CRAB NOODLE CAKE**

roasted corn sauce, thai basil herb salad

## *Main Course*

EACH GUEST SELECT ONE OPTION BELOW

### **LEMON-THYME ROASTED TURKEY BREAST**

### **CRAB STUFFED FLOUNDER**

with lemon sabayon

### **HERB CRUSTED PRIME RIB**

rosemary jus & horseradish crème fraîche

## *Sides for the Table*

EACH GUEST SELECT ONE OPTION BELOW  
SIDES ARE INTENDED TO BE SHARED

**TRADITIONAL SAGE STUFFING WITH  
ROASTED ONION & EXOTIC MUSHROOMS**

**SWEET POTATO CASSEROLE WITH  
PECANS & CINNAMON MERINGUE**

**GRILLED GREEN BEANS WITH COUNTRY HAM**

**WHIPPED POTATOES**

**TRUFFLE MAC & CHEESE**

**CITRUSY CRANBERRY SAUCE**

**CREAMED WINTER GREEN GRATIN**

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## *Dessert*

SELECT ONE

**PECAN OR PUMPKIN PIE  
WITH WHIPPED CREAM**

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