



Happy Thanksgiving

APPETIZERS

Prosciutto Dusted Scallops

Brown-Butter Pumpkin Purée with Pumpkin Seed Oil 46

Venison Crostini

Dark Cherry Chutney, White Truffle Cheese 46

SOUP

Butternut Squash Bisque

*Butternut Squash Seed Oil, Candied Pecans,
Cinnamon Crema 14*

Seafood Bisque

*Maine Lobster, Shrimp & Crab, Cream,
Sherry, Paprika Oil & Microgreens 18*

ENTRÉES

Add Cold Water Lobster Tail MKT

Thanksgiving Feast

*Oven Roasted Turkey and Honey Ham with Tropical Glaze, Chestnut-Herb Stuffing,
House-made Cranberry Sauce, Truffle Mashed Potatoes, Roasted Root Vegetables 50*

Turkey Dinner

*Sage Infused Gravy, Chestnut-Herb Stuffing, House-made
Cranberry Sauce, Truffle Mashed Potatoes, Roasted Root Vegetables 45*

Honey Glazed Ham

*Oven Baked Ham with Honey Apricot Glaze, Chestnut-Herb
Stuffing, Truffle Mashed Potatoes, Roasted Brussels Sprouts 38*

8 o z Wagyu Filet

Savory Bread Pudding, Heirloom Baby Carrots 110

Elk Rack

Dark Cherry Demi, Sage Infused Mashed Sweet Potatoes 85

Seared Grouper

Sweet Potato Purée, Ginger & Sage Glaze, Roasted Root Vegetables 65

14 oz Prime Rib

Rosemary, Thyme & Garlic Encrusted, Truffle Mashed Potatoes, Heirloom Baby Carrots 60

SWEETS

PUMPKIN SPICE CRÈME BRÛLÉE

with Toasted Marshmallows 17

BOURBON PECAN PIE

with Vanilla Bean Ice Cream 17

