



HAPPY THANKSGIVING

SOUPS

BUTTERNUT SQUASH

LOBSTER BISQUE

SALADS OR APPETIZER

TRADITIONAL CAESAR SALAD, WITH ROSEMARY CROUTONS AND PARMESAN CHEESE

CRAB CAKE WITH SHAVED RED ONION, FENNEL SALAD AND A LEMON CAPER AIOLI

*BABY SPINACH WITH CANDIED WALNUTS, GREAT HILL BLUE CHEESE
AND A POMEGRANATE VINAIGRETTE*

PAN ROASTED QUAIL WITH RED CABBAGE SALAD, CURRENTS AND A CITRUS REDUCTION

ENTREES

*ROASTED TURKEY WITH MASHED POTATOES, ANDOUILLE SAUSAGE STUFFING, GLAZED
BABY CARROTS, BRUSSELS SPROUTS, CRANBERRY RELISH AND PAN GRAVY*

MV BAY SCALLOPS OVER PUMPKIN TRUFFLE RISOTTO, FRIED PARSNIPS AND BALSAMICO

PAN ROASTED HALIBUT WITH WINTER VEGETABLE RAGOUT AND A FISH FUMET

*BRAISED LAMB SHANK WITH ROASTED SWEET POTATOES, PARSNIPS, CIPOLLINI
ONIONS AND A RED WINE JUS*

\$75.00 ADULTS AND \$40.00 CHILDREN UNDER 12 PLUS TAX AND GRATUITY

EXECUTIVE CHEF JOSE DASILVA

SOUS CHEF MAX EAGAN

CORKAGE \$10 ~ PARTIES OF 5-8, \$15 ~PARTIES 9 OR MORE \$30

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORN ILLNESS***