



# THANKSGIVING DAY PRIX FIXE

NOVEMBER 28TH, 2024

75 PER PERSON

## STARTERS

Choose One

### GRILLED OYSTER ROCKEFELLER

*Blue Point Oyster, Spinach  
Parmesan, Herb Crumbs  
House Cured Bacon*

### MAINE LOBSTER BISQUE

*Chardonnay Poached Lobster  
Crema & Sherry*

### HEIRLOOM BEET & GOAT CHEESE SALAD <sup>gf</sup>

*Arugula, Candied Pecans  
Aged Balsamic Vinaigrette*

## ENTRÉES

Choose One

### HERB ROASTED TURKEY & WAGYU STUFFING

*Herb Roasted Turkey Breast, Wagyu Sausage Stuffing, Cranberry Chutney  
Buttered Green Beans, Sweet Potato Puree*

### DRY-AGED 12oz PRIME RIB

*Yorkshire Pudding, Garlic Mashed Potatoes, Roasted Root Vegetables, Horseradish Creme*

### FILET MIGNON & BUTTER POACHED LOBSTER <sup>gf</sup>

*8oz Center Cut Filet Mignon, Butter Poached Lobster Tail, Truffle Mashed Potatoes  
Sauteed Asparagus, Bordelaise Demi Glace*

## DESSERTS

Choose One

### BOURBON PECAN TART

*Warm Pecan Tart, CHoP Woodford  
Reserve, Vanilla Bean Ice Cream*

### CLASSIC CREME BRULEE <sup>gf</sup>

*Vanilla Bean Custard, Caramelized Sugar  
Fresh Fruit*

Executive Chef - Diego Caballero

General Manager - Jill Colbert