



Thanksgiving 2017

OYSTER BAR

SHELLFISH PLATEAU <i>lobster, oysters, shrimp, crab & tuna tartare [small large]</i>	155 270
JUMBO SHRIMP COCKTAIL <i>homemade cocktail sauce, lemon & celery leaf</i>	36
HALF or WHOLE CHILLED MAINE LOBSTER <i>lemon & special sauce</i>	48 95
RAW RHODE ISLAND COUNTRY CLAMS <i>crunchy & sweet</i>	8 each
TUNA TARTARE <i>avocado & toasted ciabatta</i>	27
OYSTERS <i>half dozen full dozen</i>	48 96

A CELEBRATORY FEAST

(served family style)

\$95 PER PERSON

SLOW-ROASTED TOM TURKEY *with sage & giblet gravy*
CORNBREAD & SAUSAGE STUFFING *with fresh cranberry sauce*

FOR THE TABLE

WHIPPED SWEET POTATOES *chives & salted butter*
BRAISED RED CABBAGE *apples & chevre*
ROASTED FALL ROOT VEGETABLES *dates & sherry caramel*
NATIVE INDIAN WILD RICE *dried blueberries & almonds*

DESSERT

CRANBERRY PEACH COBBLER *fennel & pernod ice cream, pecan crumble*

TRAVIS MASIERO

MY PERSONAL GUARANTEE

***Please Let Us Know of Any Dietary Restrictions and Special Requests
Prices Are Not Inclusive of 10% Service Charge and Statutory Government Goods and Service Tax