



Thanksgiving 2021

FROM THE OYSTER BAR

SHELLFISH PLATEAU <i>lobster, oysters, shrimp, crab & tuna tartare [small large]</i>	175 320
JUMBO SHRIMP COCKTAIL <i>homemade cocktail sauce, lemon & celery leaf</i>	47
CRAB COCKTAIL <i>old bay aioli & avocado</i>	34
CHILLED MAINE LOBSTER <i>lemon & special sauce [half whole]</i>	54 108
RAW RHODE ISLAND COUNTRY CLAMS <i>crunchy & sweet</i>	8 each
TUNA TARTARE <i>avocado & toasted ciabatta</i>	34
OYSTERS <i>half dozen full dozen</i>	57 114

A CELEBRATORY FEAST

(served family style)

110 PER PERSON

SLOW-ROASTED TOM TURKEY *sage & giblet gravy*

CORNBREAD & SAUSAGE STUFFING *fresh cranberry sauce*

FOR THE TABLE

POTATO PURÉE *butter, milk, horseradish & chives*

BRAISED RED CABBAGE *apples & chèvre*

ROASTED HEIRLOOM CARROTS *orange glaze, yogurt & fennel pollen*

NATIVE AMERICAN WILD RICE *dried blueberries & almonds*

DESSERT

PUMPKIN PUDDING *fresh berry compote, cinnamon gelato & butterscotch*

WINES

	GLASS	CARAFE	BOTTLE
CHARDONNAY <i>Haden Fig, Willamette Valley, Oregon, U.S.A. 2017</i>	26	78	120
PINOT NOIR <i>Evesham Wood, Willamette Valley, Oregon, U.S.A. 2017</i>	26	78	120

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