



Thanksgiving 2019

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>	40
CRAB COCKTAIL <i>old bay aioli & avocado</i>	32
HALF or WHOLE CHILLED MAINE LOBSTER <i>lemon & special sauce</i>	48 95
RAW RHODE ISLAND COUNTNECK 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)

98 PER PERSON

SLOW-ROASTED TOM TURKEY *with sage & giblet gravy*

CORNBREAD & SAUSAGE STUFFING *with fresh cranberry sauce*

FOR THE TABLE

LEEK & POTATO GRATIN *nutmeg, thyme & parmesan crumbs*

BRAISED RED CABBAGE *apples & chevre*

ROASTED HEIRLOOM CARROTS *cinnamon butter, whipped feta & crispy sage*

NATIVE INDIAN WILD RICE *dried blueberries & almonds*

DESSERT

AN ODE TO BOSTON CREAM PIE *vanilla custard, chocolate ganache & candied pumpkin seeds*

WINES

	GLASS	CARAFE	BOTTLE
CHARDONNAY <i>Rutherford Ranch, "Estate", Napa Valley, California U.S.A. 2015</i>	24	72	110
PINOT NOIR <i>Ken Wright, "Estate", Willamette Valley, Oregon, U.S.A. 2016</i>	24	72	110

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