



# THANKSGIVING

SERVED NOON TILL NINE \$68

## STARTERS

### LOCAL BUTTERNUT & ACORN SQUASH SOUP

creme fraîche, pistachio brittle

### BABY WINTER LETTUCES SALAD

blue cheese crumbles, pumpkin seeds, radishes, cranberry vinaigrette

### CRISPY LOBSTER FRITO MISTO

lobster knuckles, rock shrimp, local squid, preserved lemons, tarragon aioli

### PRIME BEEF TARTARE

mustard seed dressing, crispy bread, sweet & sour shallots, herbs

## MAINS

### ROASTED BROWDER FARM ORGANIC TURKEY

parkerhouse stuffing, smashed sweet potatoes, brussel sprouts, pan gravy

### GRILLED PRIME FILET "AU POIVRE"

balsam farm potato au gratin, garlicky spinach, creamy peppercorn sauce

### SEARED SHINNECOCK SCALLOPS

lobster nagé, roasted north fork cauliflower, delicata squash, fennel, baby arugula

### SPICED EAST COAST HALIBUT

charred mushroom, buttery leeks, tuscan black kale, basil broth

## DESSERTS

### LOCAL PUMPKIN CHEESECAKE

### MILK PAIL FARM APPLE COBBLER A LA MODÉ

### FRESH BERRIES, VANILLA WHIPPED CREAM

### TRIPLE CHOCOLATE BROWNIE, SALTED CARAMEL ICE CREAM

VEGETARIAN OPTIONS AVAILABLE BY REQUEST