

THANKSGIVING DINNER

OYSTER ROCKEFELLER

Gillardeau No. 2, crispy bacon, spinach, Mornay sauce

PUMPKIN SOUP

butternut squash, Granny Smith apple, crispy croutons

LOBSTER THERMIDOR

Boston lobster, shellfish cream reduction, Gruyère cheese, chives

or

HERB ROASTED TURKEY

cranberry relish, cornbread, turkey gravy

or

SMOKED USDA PRIME RIB

seasoned with spice and herb rub carved from our chefs at the kitchen served medium rare with beef jus, horseradish crème fraîche (supplement charge 98)

SIDE DISHES

MASHED POTATO

BABY CARROTS

GREEN BEANS CASSEROLE

STICKY TOFFEE PUDDING

banana ice cream, caramel sauce, Maldon salt

or

PUMPKIN CHEESECAKE

sour cream, housemade pumpkin jam

1,388 PER PERSON

(for complete table only)

3 GLASSES WINE PAIRING 448

4 GLASSES WINE PAIRING 568

(100 ml per glass)