



LINKS

AN AMERICAN GRILL

Thanksgiving Prix Fixe Menu

Thursday, November 23, 2023

11am-9pm

three courses | \$75

FIRST COURSE

choice of one

Butternut Squash Bisque

maple crème fraîche mousse, candied pecans, chives, duck confit barbecue

Salt Baked Beet Salad

local greens, whipped goat cheese, pomegranate, smoked almonds, shaved apple, mini beignets, local honey vinaigrette

Lobster and Porcini

porcini and potato gnocchi, butter poached claws, edamame, sweet basil, roasted tomatoes, petite watercress, sauce vin jaune

SECOND COURSE

choice of one

Apple Cider and Sage Roasted Turkey

parsnip whipped potatoes, country French green beans, chorizo cornbread stuffing, cranberry-vanilla jam, sage gravy

Whole Roasted Filet Mignon

smashed parmesan marble potatoes, baby vegetables, horseradish a la mode, pinot noir veal jus

East Coast Halibut

chive dumplings, baby spinach, roasted oyster mushrooms, Benton's bacon, red onion jam, sundried tomato emulsion

"Foe-Let"

portabella mushroom, smoked leek puree, rosti potatoes, shaved black truffle, marinated tomato, frisée, sultana vinaigrette

THIRD COURSE

choice of one

Pumpkin Cheesecake

cinnamon toast crunch, honeycomb brittle, white chocolate whip cream

S'Mores

graham cracker crumble, whipped mascarpone, marshmallow fluff, warm chocolate sauce

LARGE SIDES 10

- Creamed Spinach
- Grandma's Mac n Cheese
- Parsnip Whipped Potatoes
- Crispy Brussels Sprouts
- Grilled Jumbo Asparagus
- Smashed Marble Potatoes
- Baked Sweet Corn Casserole

ENHANCEMENTS

- Lobster Tail MKT
- Grilled Local Shrimp 12
- Jumbo Lump Crab Cake 21
- Shaved Black Truffles MKT
- Jumbo Scallops MKT



Please be respectful of other guests and refrain from cell phone use in the dining room. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

