



# Thanksgiving Prix Fixe Menu

Thursday, November 27, 2025  
11am–9pm  
three courses | \$80

## FIRST COURSE

choice of one

### Butternut Squash Bisque

maple crème fraîche mousse, candied pecans, chives, duck confit *bbq*

### Harvest Salad

salt baked beets, fried goat cheese, Granny Smith, smoked almonds, mulled craisins, ginger vinaigrette

### Lobster Bumbola

house bumbola pasta, butter poached lobster, oyster mushrooms, cherry tomatoes, watercress, Parmesan frico, prosecco butter

## SECOND COURSE

choice of one

### Apple Cider and Sage Roasted Turkey

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

### C.A.B. Filet Mignon

smashed Parmesan marble potatoes, baby vegetables, smoked leek puree, horseradish *a la mode*, cabernet veal jus

### Scottish Salmon

chive dumplings, broccolini, oyster mushrooms, Benton’s bacon, pickled shallots, arugula pesto, cioppino butter

### Pasta Primavera

house mafalde bucatini, shaved vegetables, black truffle, toasted breadcrumbs, tomato tartare, watercress, Parmesan cream

## THIRD COURSE

choice of one

### Pumpkin and Mascarpone Cheesecake

almond short crust, whipped mascarpone, rum glazed raisins

### Apple and Caramel

caramel cremuex, roasted apples, sweet tart crust

## FAMILY STYLE SIDES 10

Creamed Spinach  
House Shellbow Mac N Cheese  
Parsnip Whipped Potatoes  
Crispy Brussels Sprouts  
Grilled Jumbo Asparagus  
Smashed Marble Potatoes

## ENHANCEMENTS

Lobster Tail MKT  
Grilled Local Shrimp 16  
Jumbo Lump Crab Cake 24  
Shaved Black Truffles MKT  
Seared Foie Gras 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.

