

# THE SIGNATURE ROOM AT THE 95<sup>TH</sup>®

## THANKSGIVING 2021

### 3-COURSE MENU

#### STARTERS

*Please Choose One*

**Little Raw Bar**<sup>†</sup> jumbo shrimp | oyster | cocktail sauce | crackers | yuzu kosho mignonette

**Burrata**<sup>\*</sup> cranberry orange chutney | toasted multigrain bread

**Caesar Salad** little gem romaine | Pecorino Romano | herb fried croutons

**Cauliflower Soup**<sup>\*GF</sup> leeks | crispy capers | brown butter almonds

**Chopped Vegetable Salad**<sup>\*GF</sup> roasted beets | pistachios | greens

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#### MAIN COURSE SELECTIONS

*Please Choose One*

**Roasted Turkey**<sup>GF</sup> \$76

Ferndale Farm pastured turkey breast | turkey confit | cornbread pudding | roasted turkey jus

**Braised Short Ribs**<sup>GF</sup> \$79

shaved Brussels sprouts | sweet potato purée | truffle jus

**Seared Sea Scallops**<sup>†</sup> \$85

Porcini mushroom broth | wheat berries | kale

**Butternut Squash**<sup>\*GF</sup> \$69

whole grain & mushroom risotto | porcini caramel

#### SIDE DISHES

*Please Choose One*

**Turkey Sausage Stuffing** sage | multigrain bread

**Mashed Potatoes**<sup>\*GF</sup> herb butter

**Wrinkled Green Beans**<sup>\*GF</sup> sesame soy vinaigrette

**Baby Carrots**<sup>\*GF</sup> Calabrian chile honey butter

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#### DESSERTS

*Please Choose One*

**Pumpkin Pie**<sup>\*</sup> vanilla or caramel ice cream

**Mutsu Apple Crisp**<sup>\*GF</sup> almond | coconut vanilla sorbet

**Vanilla Bean Crème Brûlée**<sup>\*GF</sup> buckwheat sablé

#### ENHANCEMENTS

**Pull Apart French Bread**<sup>\*</sup> grass-fed butter | garlic confit \$9

**Jumbo Shrimp Cocktail** horseradish cocktail sauce \$22

**Half-Dozen Oysters on the Half Shell**<sup>GF†</sup> \$21

horseradish cocktail sauce | yuzu kosho lemon mignonette

**Raw Bar for Two**<sup>GF†</sup> \$75

cold water lobster tail | four oysters on the half shell | half dozen jumbo shrimp |  
half pound king crab legs | horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli

**Seafood Tower**<sup>GF†</sup> \$145

cold water lobster tails | dozen oysters on the half shell | dozen jumbo shrimp |  
one pound king crab legs | horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli

Please notify your server of any dietary restrictions or food allergies. Consuming raw or undercooked foods may increase your risk of food related illness.

<sup>\*</sup>Denotes a Vegetarian item <sup>GF</sup>Denotes a Gluten Free item <sup>†</sup>Denotes a raw or undercooked food