

THE SIGNATURE ROOM AT THE 95TH®

THANKSGIVING 2022

3-COURSE MENU

STARTERS

Please Choose One

Seared Octopus sweet potato hummus | roasted olives | pistachio

Burrata* roasted squash & mostarda | sage pistou | whole grain bread

Caesar Salad local little gem romaine | SarVecchio Parmesan | herb bread crumbs

Roasted Butternut Squash & Coconut Bisque*^{GF^} Vadouvan pumpkin seeds | herbs

Baby Green Salad*^{GF^} radish & cucumber | cider honey vinaigrette

MAIN COURSE SELECTIONS

Please Choose One

Roast Turkey Breast^{GF}

pastured turkey breast | turkey confit | green beans | mushroom “gravy”

Braised Short Ribs^{GF}

kale | onion soubise | short rib jus

Pan Seared Halibut^{†GF}

braised artichokes & vegetables | basil pistou

Roasted Cauliflower*^{GF^}

whole grain risotto | miso vinaigrette

7 Oz. Grilled Filet of Beef^{GF†} red wine jus (\$21 upcharge)

SIDE DISHES

Please Choose One

Turkey Sausage Stuffing sage | multigrain bread

Buttery Whipped Potatoes*^{GF}

Flash Fried Brussels Sprouts*^{GF} cranberry relish

Roasted Broccoli*^{GF^} roasted garlic

DESSERTS

Please Choose One

Pumpkin Pie* vanilla ice cream | whipped cream

Mutsu Apple Crisp*^{GF^} almond | coconut vanilla sorbet

Vanilla Bean Crème Brûlée*^{GF} buckwheat sablé

Local Pecan Tart* bourbon caramel | caramel ice cream

Freshly Brewed Coffee & Hot Tea

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

^{GF}Denotes a Gluten Free item [^]Denotes a vegan item [†]Denotes a raw or undercooked food. A suggested gratuity of 20% shall be added to all parties of 5 or more

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ENHANCEMENTS

Pull Apart French Bread* \$9

grass-fed butter | garlic confit

Jumbo Shrimp Cocktail \$24

horseradish cocktail sauce

Half-Dozen Oysters on the Half Shell^{GF†} \$25

horseradish cocktail sauce | yuzu kosho mignonette

Raw Bar for Two^{GF†} \$78

cold water lobster tail | four oysters on the half shell | half dozen jumbo shrimp |

horseradish cocktail sauce | yuzu kosho mignonette | Calabrian chili aioli

Seafood Tower^{GF†} \$140

cold water lobster tails | dozen oysters on the half shell | dozen jumbo shrimp |

horseradish cocktail sauce | yuzu kosho mignonette | Calabrian chili aioli

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