WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE

THREE COURSE THANKSGIVING DINNER

* $78 *

STARTERS
BUTTERNUT SQUASH SOUP
ginger-apple crème fraîche, spiced pepitas
KALE + QUINOA SALAD
sun-dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
RICOTTA GNOCCHI truffle cream
TUNA TARTARE
roasted garlic aioli, dijon, grilled ciabatta

MAINS
ALL NATURAL HERITAGE TURKEY
TURKEY POT PIE
braised turkey thighs, cremini mushrooms, carrots, potatoes, cheddar biscuit top
TURKEY LEG OSSO BUCO
jalapeño cheddar grits, pickled cranberries, turkey jus
ROASTED TURKEY BREAST
garlic smashed potatoes, baby spinach, sage white pepper gravy

SNACKS
POTATO CHIPS
blue cheese fondue
BLISTERED SHISHITO PEPPERS
yuzu aioli, lava salt
MAC + CHEESE skillet roasted

DESSERTS
DARK CHOCOLATE LAYER CAKE
chocolate mousse, whipped mascarpone, caramel popcorn
STICKY APPLE TOFFEE PUDDING
bourbon butterscotch, orange mascarpone
PUMPKIN CHEESECAKE IN A JAR
ginger snap crumble, maple whipped cream, cranberry

ALL NATURAL HERITAGE TURKEY

FRESH & ARTISAN FIXINGS FOR THE TABLE
all included
APPLE BRIOCH STUFFING
CRISPY BRUSSELS SPROUTS
CRANBERRY ORANGE JAM

FIXINGS FOR THE TABLE

RAW BAR
OYSTERS
COTUIT BAY 4
Cape Cod, MA
EAST BEACH BLONDE 4
Ninigret Pond, RI
PUFFER PETITE 4
Wellfleet, MA
OYSTER OF THE DAY 4

PLATTERS
THE DELUXE 45
oysters, chilled shrimp
THE ROYALE 72
oysters, chilled shrimp, spicy salmon tartare
THE GRAND 131
oysters, chilled shrimp, spicy salmon tartare

CHILLED SHRIMP 4

Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.