THE SMITH

RESTAURANT & BAR

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

THANKSGIVING DINNER 88

choice of starter, main, and dessert

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*
caesar aioli, horseradish, seeded lavash

BURRATA
tomato, almond pesto,
parmesan garlic bread

HONEYCRISP APPLE + CELERY SALAD
chicories, fennel, pumpkin seeds,
blue cheese, apple cider vinaigrette

FIXINGS FOR THE TABLE

all included

APPLE BRIOCHE STUFFING

CRISPY BRUSSELS SPROUTS

CRANBERRY ORANGE JAM

MAINS

ALL NATURAL HERITAGE TURKEY

TURKEY POT PIE
braised turkey thighs, cremini mushrooms, celery root, potatoes,
cheddar biscuit top

TURKEY LEG OSSO BUCO
jalapeño cheddar grits, pickled cranberries, turkey jus

ROASTED TURKEY BREAST
garlic whipped potatoes, baby spinach, sage white pepper gravy

BUTTERNUT SQUASH RISOTTO
melted leeks, parmesan, baby arugula, lemon

ROASTED SALMON*
braised savoy cabbage, roasted potatoes, lemon caper sauce

SHORT RIB MEATBALLS
garlic whipped potatoes, wild mushroom gravy, sage

DESSERTS

DARK CHOCOLATE CAKE
sticky toffee cream, caramel popcorn

HONEYCRISP APPLE TART
ginger whipped cream, toasted almond streusel

PUMPKIN SPICE CAKE
bourbon butterscotch, candied cranberries, pecans,
cinnamon mascarpone

ADDITIONS

POTATO CHIPS blue cheese + onion fondue	16
MUSHROOM ARANCINI truffle aioli	16
MAC + CHEESE skillet roasted	21
FRIES	12

RAW BAR

OYSTERS

BIRTHDAY GIRL* Mobjack Bay, VA 4
COTUIT BAY* Cap Cod, MA 4
FISHERS ISLAND* Block Island Sound, NY 4
OYSTER OF THE DAY* 4
OYSTER SAMPLER* two of each **31**

PLATTERS

THE DELUXE* 45
eight oysters, four chilled shrimp

THE ROYALE* 72
eight oysters, six chilled shrimp,
spicy salmon tartare

THE GRAND* 128
sixteen oysters, twelve chilled shrimp,
spicy salmon tartare

CRANBERRY SOUR 17

bourbon / amaretto / spiced cranberry / bitter rouge / lemon

THANKSGIVING WINE PAIRINGS

white

Chenin Blanc, Raats Family, Stellenbosch, SA '24	16/71
Etna Bianco, Tenuta Tascante 'Buonora,' Sicily, IT '24	80
Condrieu, Domaine Jocelyne & Yves Lafoy, Rhone Valley, FR '20	85
Friulano, Livio Felluga, Colli Orientali del Friuli, IT '24	79
Chardonnay, Stoller Family Estate, Dundee Hills, OR '24	18/78

red

Pinot Noir, Sokol Blosser 'Evolution,' Willamette Valley, OR '24	18/78
Côtes du Rhône, Dupond, Rhone Valley, FR '23	15/68
Chateauneuf-du-Pape, Le Clos du Caillou, Rhone Valley, FR '22	124
Syrah Blend, Stolpman 'La Cuadrilla,' Ballard Canyon, CA '23	90
Rioja Reserva, Remelluri, SP '18	98

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

@THESMITHRESTAURANT | THESMITHRESTAURANT.COM