



THANKSGIVING DINNER

\$125 PER PERSON

First Course

BUTTERNUT SQUASH BISQUE

Toasted Pepitas / Pumpkin Oil

GRILLED CEASAR SALAD

Homemade Crouton / Parmesan Tuille

CHESAPEAKE OYSTERS

Pico de Gallo / Grilled Yellow Corn

ESCARGOT BOURGUIGNONNE

Garlic Herb Butter / Pernod / Crostini

Main Course

CLASSIC TURKEY

Chestnut Stuffing / Cranberry Onion Jam / Mashed Potatoes / Haricot Verts

PRIME FILET MIGNON

Mashed Potatoes / Seasonal Vegetables / Demi

WILD MUSHROOMS RAVIOLI

Black Truffles Cream Sauce

CRAB STUFFED FLOUNDER

Crispy Wild Mushrooms / Pernod-Beurre Blanc

Dessert

PUMPKIN PANA COTTA

Candied Pepitas / Whipped Cream

DARK CHOCOLATE MOUSSE

Feuilletine / Raspberry Gel / Raspberry Whipped Cream

Executive Chef: Carlos Leon

Sommelier: Stephen Elhafdi

General Manager: David Saavedra