



Thanksgiving Menu

\$59 PER PERSON

1st Course

THE BUTCHERS SALAD

spinach | almonds | cherry tomatoes | peach | mango | goat cheese | citrus dressing

LOBSTER BISQUE SOUP

tobikko | red caviar | sour cream

WAGYU MEATBALLS

house made marinara | shaved parmesan

2nd Course

WHITE SEA BASS

sweet potato, spinach, pineapple bourbon sauce

TURKEY

served with traditional stuffing, sweet mashed potatoes, green beans, cranberry sauce

VEGETARIAN FUSILLONI

jillian vegetables, homemade pomodoro sauce

CENTER CUT NEW YORK 16oz

3rd Course

Julian Apple Pie Vanilla ice cream

Limoncello cake

Sides

SAUTEED CORN AND BACON \$12

PARMESAN FRIES \$11

TWICE BAKED POTATO \$12
with all the trimmings

TRUFFLE MAC N CHEESE \$12

GRILLED ASPARAGUS \$14

SAUTEED WILD MUSHROOMS \$13
shishito peppers

BAKED BRUSSEL SPROUTS \$12
pomegranate seeds | balsamic glaze