



## THANKSGIVING SPECIALS

### APPETIZERS

**Lobster Bisque \$14**

*Chive, Creme Fraiche  
NV Laurent-Perrier, Brut, FRA \$13*

**Braised Beef Cavatelli \$16**

*Tomato, Butternut Squash, Ricotta Salata  
2018 Ali, Sangiovese, Tuscany, ITA \$12*

### ENTREES

**Traditional Turkey Dinner \$32**

*Roasted Breast, Braised Thigh, Apple-Sage Stuffing,  
Cranberry Sauce, Whipped Potatoes, Pan-Dripping Gravy  
2017 Orin Swift, Mannequin, Chardonnay, CA \$13*

**Slow Roasted Prime Rib \$38**

*Popovers, Root Vegetable & Potato Gratin, Green Beans, Au Jus  
2015 Paul Jaboulet Aine Cotes du Rhone 'Biographie', FRA \$12*

### DESSERT

**Pumpkin Pie \$12**

*Candied Pecan, Cinnamon Ice Cream  
Lustau Amontillado Sherry \$10*