



Thanksgiving 2022

FROM THE OYSTER BAR

SHELLFISH PLATEAU <i>lobster, oysters, shrimp, crab & tuna tartare [small large]</i>	170 335
JUMBO SHRIMP COCKTAIL <i>homemade cocktail sauce, lemon & celery leaf</i>	52
CRAB COCKTAIL <i>old bay aioli & avocado</i>	42
CHILLED MAINE LOBSTER <i>lemon & special sauce [half whole]</i>	58 116
RAW RHODE ISLAND COUNTRY CLAMS <i>crunchy & sweet</i>	8 each
TUNA TARTARE <i>avocado & toasted ciabatta</i>	34
OYSTERS <i>half dozen full dozen</i>	57 114

A CELEBRATORY FEAST

(served family style)

120 PER PERSON

SLOW-ROASTED TOM TURKEY *sage & giblet gravy*

CORNBREAD & SAUSAGE STUFFING *fresh cranberry sauce*

FOR THE TABLE

POTATO PURÉE *butter, horseradish & chives*

BRAISED RED CABBAGE *apples & chèvre*

ROASTED HEIRLOOM CARROTS *orange glaze, bacon & fennel pollen*

NATIVE AMERICAN WILD RICE *dried blueberries & almonds*

DESSERT

PECAN PIE *blueberry compote, vanilla gelato & rock and rye butterscotch*

ROCK & RYE

100 (375ML)

Made from a secret recipe of citrus, cassia and young rye whiskey, our version steeps slowly for weeks, undisturbed until the perfect balance is achieved. A great way to start an evening or to wind things down

TRAVIS MASIERO

MY PERSONAL GUARANTEE