

Thanksgiving Dinner

\$55 PER GUEST

STARTER

CHOICE OF

TUNA TARTARE

SALTWATER'S SALAD

little gems, oak lettuce, frisee,
pickle red onions, herbs, crostini
bread roasted

BUTTERNUT SQUASH SOUP

crème fraiche, cranberries, & roasted walnuts

BABY ROMAINE CAESAR SALAD

imported white anchovies,
shaved parmigiano reggiano, crostini

FRESH OYSTERS

daily selection

ENTREE

CHOICE OF

HAND CARVED TURKEY BREAST

served with bread stuffing, mashed
potatoes, cranberry sauce,
& turkey gravy

NEW YORK STEAK

**CHEF'S SELECTION OF
MARKET FRESH FISH**

SALMON

creamy ginger potatoes, radish
yogurt sauce, tuile

PUMPKIN RAVIOLI

brown butter sage

DESSERT

CHOICE OF

JULIAN APPLE PIE

topped with vanilla gelato

N.Y. CHEESECAKE

Accompaniments / Enhancements

ROASTED BRUSSELS SPROUTS

crispy bacon, caramelized onions, balsamic glaze

+\$14

MAC AND CHEESE

+16

BUTTER WHIPPED POTATO

yukon potato, cream and butter GF

+\$14

