

THANKSGIVING

\$85 PER PERSON ++

Thursday, November 25, 2021 | 12pm – 8pm



APPETIZERS *choice of*

Fall Mixed Green Salad *asian pear, goat cheese, candied pecans, roasted apple cider vinaigrette*

Caesar Salad *crispy parmesan, croutons, lemon anchovy dressing*

Acorn Squash Bisque *candied apple, crème fraiche*

Grilled Quail *“pomegranate BBQ” apple & celery root slaw, brussels sprouts leaves*

Tuna Crudo *pickled chilis, wakame, cucumber, ponzu vinaigrette*

Beet Carpaccio & Burrata Cheese *pecans, brussels, arugula, sage, prosciutto, basil balsamic*

Lobster Dumplings *chili oil, tomato miso, preserved lemon (\$5 supplement)*

DB’s Pastrami Salmon *pickled mustard seeds, red onions, pumpernickel crisp*

55- Day Dry – Aged Steak Tartare *caperberry vinaigrette, quail egg*



ENTRÉES *choice of*

Slow-Roasted Organic Turkey Breast *dark meat confit, haricot verts, raisin mashed sweet potatoes, mushroom’s corn bread stuffing, giblet gravy, ginger cranberry sauce*

Halibut *clam chowder, chorizo crisp, corn bread*

Roasted Branzino *artichoke puree, ratatouille vinaigrette*

Butternut Squash Ravioli’s *kale, toasted pepitas, spicy sage brown butter*

Slow-Roasted Boneless Prime Rib *twice baked potatoes, jus*

Filet Mignon *fingerling potatoes, mushrooms, currant beef jus*

“Angry Surf & Turf” *petit filet mignon, lobster risotto*

26 oz. 55- Day Dry Aged Tomahawk Steak for 2 B-1 *bearnaise sauce (\$25 supplement)*

DESSERTS *choice of*

Pumpkin Cheesecake *ginger biscotti*

Roasted Apple Cobbler *cinnamon gelato, caramel anglaise*

Tiny Dancer *chocolate cake, dark chocolate mousse, hazelnut crunch, pomegranate molasses*

Ice Cream Sliders *vanilla gelato, pecan pie, caramel*

Cheesecake Lollipop Tree *toffee crunch, cherry pistachio, chocolate tuxedo, bubblegum whipped cream (\$10 supplement)*

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To avoid this fee, please feel free to pay with cash.

