

Thanksgiving Dinner

November 25 | \$72 per person; \$36 per Child Ages 4 - 12
Tax and Gratuity not included

SMALL PLATES FROM THE KITCHEN

Smoked Duck Breast

Braised Caraway Cabbage,
Cranberry Chutney

Fried Chicken & Waffles

Fried egg, Spiced Apples,
Warm Maple Bourbon Syrup

Spicy Crab Salad

Cucumber, Sesame Vinaigrette,
served on a Crispy Toston

Smoked Salmon

Vodka Horseradish Cream, Watercress,
Toasted Pumpkin Vinaigrette

Braised Short Ribs

Jalapeno & Corn Muffin, Natural Braising Jus

COMPOSED SALADS

Mixed Ancient Grains

Farro, Quinoa & Amaranth, Sunflower
Seeds, Flax Seeds, Poppy seeds
Vinaigrette

Apple & Endive

Point Reyes Blue Cheese, Shaved
Apples, Chives, Creamy Cider
Dressing

Dill Potato Salad

Oven Roasted fingerling Potatoes,
Whole Grain Mustard, Dill Dressing

RAW BAR

Poached Shrimp, Lemon Wedges, Cocktail Sauce | West Coast Oysters On Half Shell,
Liquid Nitro Shucked, Mignonette

CHARCUTERIE

Spiced-Cured Berkshire Kurobuta Lomo, Carved To Order, Fig Marmalade, Pickled Onions, Salami, Bresaola,
Mortadella, Cheese & Honey, Assortment Nuts & Olives, Artisan Breads

PASTA STATION

Pumpkin Ravioli Caramelized Onions, Crispy Pancetta, Pumpkin Spiced Alfredo

CARVING STATION

Roasted Tomahawks | Rack of Lamb | Roasted Turkey | Maple Bourbon Roasted Ham | Horseradish Cream,
Bordelaise, Peppercorn Sauce, Cranberry Sauce

SIDES

Traditional Cornbread Stuffing with Duck Confit & Truffle | Creamy Mashed Potatoes | Crispy Brussels Sprouts
Habanero Honey Spiced Sweet Potato with Oats Cinnamon Crumble

DESSERTS

Display of: mini Pies, Seasonal Shooters, Cake Lollipops,
Flourless Chocolate Cake,
Butter Scotch Crème Brulee, Carrot Cake,
S'mores Cookies,
Caramel Popcorn, Chocolate Covered Pretzels

SPENCER'S
FOR STEAKS AND CHOPS

