

THANKSGIVING  
November 24, 2022



\$75 per person  
\$40 Optional Wine Pairing  
\$30 12 years and under

## First Course

### Local Greens Salad

*Toasted pepita, apple butter dressing, winter squash*  
Mar De Vinas Albarino

### Braised Beet Salad

*Marinated turnip, tarragon vinaigrette, toasted brioche*  
Clay Shannon Chardonnay

### Sweet Potato Bisque

*Koji, bacon, roasted garlic oil*  
Dezat Sancerre

### Fried Stuffing

*Macerated cranberry, turkey thigh, beef fat aioli*  
Chemistry Pinot Noir

## Entree

### Prime NY Strip\*

*Veal demi-glace, glazed baby carrot, savory granola*  
Klinkerbrick Syrah

### Confit Swordfish\*

*Iron and clay pea cassoulet, acorn squash, duck fat*  
Terra d'Oro Barbera

### Roasted Turkey Breast

*Garlic velouté, mustard greens, cranberry fluid gel*  
Fournier Sancerre Rouge

### Baked Sweet Potato

*Bourbon, chive butter, rye bread*  
Prisoner Unshackled Red Blend

## Family Sides <sup>20</sup>

### Pommes Purée

Gravy

### Roasted Broccolini

Cipollini onions, turkey jus

### Braised Hearty Greens

Smoked tomatoes

## Dessert

### Some More

*Bailey's chocolate ganache, cookie butter mousse,  
toasted marshmallow, graham cracker*  
Tawny 20 Year Port

### Coffee Opera Cake

*Joconde cake, espresso buttercream, chocolate glaze, orange whip*  
Tawny 20 Year Port

### Caramel Apple Cake

*Cinnamon cake, apple mousse, caramel gel*  
Domaine Sauternes

### Ice Cream

*Chef's selection, macaron*  
Domaine Sauternes

## Chilled Selection <sup>MKT \$</sup>

### Middleneck Clams\*

Local Shrimp  
Half Lobster  
Ceviche\*

### Oysters\*

Lowcountry Cups  
Northern  
Southern

Single\*

70

Tempest  
Tower\*

135

Double\*

105