

HOLIDAY LIBATIONS

WHITE BLEND 'ANNIA'

Massican, 2014, Napa Valley, California 20

PUMPKIN SPICE RUM-TINI

house-spiced rum, benedictine, pumpkin, all-spice, lime 15

SAUMUR CHAMPIGNY

Château Yvonne, 2011, Loire Valley, France 20

CRÉMANT DU JURA BRUT

Benoit Mulin, NV, Jura, France 17

APPETIZERS

BUTTERNUT SQUASH SOUP

maitake mushroom, hazelnut brown butter, spiced chantilly

½ DZ. ICED EAST COAST OYSTERS

chili-lime mignonette

TRUFFLED HOMEMADE SPAGHETTI

parmesan (white truffle supplement \$50)

BEET & GOAT'S CHEESE SALAD

horseradish crema, pistachios, soft herbs

BAKED LITTLENECK CLAMS

pancetta, sweet onions, peppers, buttered crumbs

LONG ISLAND DUCK BREAST

hearts of palm, blood orange, pomegranate gastrique

AUTUMN SALAD

market fruits & vegetables, green goddess, new york cheddar

THE CLAM

Seafood Specialties

THANKSGIVING

ENTRÉES

ROASTED HOLIDAY TURKEY

fig & roasted vegetable dressing, sage giblet gravy, cranberry

GRILLED BLOCK ISLAND SWORDFISH

carrots, charred gem lettuce, pistachio pesto

PAN ROASTED HALIBUT

butternut risotto, pancetta & leek beurre noisette

STUFFED WHOLE MAINE LOBSTER

fall mushroom & crab stuffing, cognac, wilted spinach

BRAISED ANGUS SHORTRIB

potato fontina fondue, brussels sprouts, horseradish crumbs

MIKE PRICE

chef/partner

WE ARE AVAILABLE FOR
PRIVATE EVENTS & CATERING

FAMILY STYLE SIDES

FALL ROOTS

thyme, caramelized onions

ROASTED BRUSSELS SPROUTS

pears, bacon, sage

MASHED SWEET POTATOES

maple butter, pecans

DESSERTS

86 PROOF CHOCOLATE ICEBOX CAKE

bourbon, chocolate wafers, espresso chantilly

APPLE & CRANBERRY CROSTATA

ginger gelato

HAZELNUT CHEESECAKE

oreo crust, bailey's gelato

PUMPKIN PUDDING

ginger bread cookies, spiced cream

ROASTED PEAR BREAD PUDDING

rum anglaise, cinnamon gelato