



Thanksgiving

MENU

3 COURSE MENU | \$65 PER PERSON
2 COURSE KIDS MENU 12 & UNDER | \$25 PER

APPETIZER

(choose one)

WILD MUSHROOM + CHESTNUT SOUP

pickled shimeji mushrooms,
pearl onions, puffed rice

SPINACH + FRISÉE SALAD

apples, spiced walnuts,
aged white cheddar, bacon vinaigrette

DINNER

*Choice of entree. Includes family-style sides for the table:
sausage & raisin stuffing, green bean casserole, mashed potatoes and cranberry sauce.*

TRADITIONAL TURKEY

mashed potatoes & gravy

ORR KING SALMON

white beans, pancetta, soffrito

ROASTED PRIME RIB

wood-fired cipollini onions, red wine jus

BUTTERNUT SQUASH RAVIOLI

roasted pear, hazelnut, sage brown butter

DESSERT

(choose one)

PUMPKIN CHEESECAKE

whipped cream + nutmeg

PECAN PIE

bourbon caramel + whipped cream

T&T FAVORITES

PIMENTO CHEESE & BACON JAM

ritz crackers \ 10

MAC & CHEESE

lumache, cheese fondue,
garlic bread crumb \ 12

SEAFOOD TOWER*

oysters, peel & eat shrimp,
crab claws, marinated fish \ 48

T&T CHARCUTERIE BOARD

3 meats + 3 cheeses \ 28

OYSTERS ON THE HALF*

half dozen (chef selection) \ 18
dozen (chef selection) \ 36

CHILLED PEEL & EAT SHRIMP

creole seasoning + cocktail sauce
half pound \ 14 | pound \ 28

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.