



Thursday November 27, 2025

\$95 per person

Optional Wine Pairings \$75 per person

Beverages, tax, and gratuity are additional

Bread

Parker House rolls with thyme honey butter

Appetizer

Seafood cake, butter poached lobster, butternut squash purée, remoulade (DF, Optional GF)

Optional Wine Pairing: Gusbourne Blanc de Blancs 2013 Sparkling (Kent, England)

Salad

Mixed lettuces, apples, candied walnuts, herbed croutons, blue cheese, maple vinaigrette (Optional GF, Optional DF)

Optional Wine Pairing: Clos Cibonne Cuvée Prestige Caroline Tibouren Rosé 2023 (Cotes du Provence, FR)

Entrée

Maple-rosemary turkey, acorn squash stuffing, garlic mashed potatoes, green beans almondine, roasted carrots

Optional Wine Pairing: Luigi Giordano Barbaresco Montestefano 2019 Nebbiolo (Piedmont, IT)

Dessert (choose 1)

Pumpkin crème brûlée, pecan tuile, chantilly cream (optional GF)

-or-

Apple crumble tart, salted caramel, vanilla bean ice cream

Optional Wine Pairing: Billecart-Salmon Rosé Champagne NV (Champagne, FR)

Chef Marymarcel Densmore

We accept Visa, Mastercard, Discover, and American Express. 20% Service Charge for Parties of 6+.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF = Gluten Free, DF = Dairy Free. V = Vegetarian