



THANKSGIVING MENU

Three courses served family-style

SMALL PLATES

Celeriac soup, chestnuts, truffle

Kale salad, roasted pumpkin, feta, lemon vinaigrette

LARGE PLATES

Red cabbage salad, smoked duck, carrots, pomegranate, apple

Turkey breast & slow braised turkey thigh,

cranberry, apple, and raisin compote

MARKET VEGETABLES

(served with main course)

Marinated sweet potato, lime yogurt, scallion oil

Cider-glazed Brussels sprouts, almonds, raisins

Roasted broccolini, chili peanuts

Brown butter cornbread

DESSERTS

New York-style cheesecake

€59 per person

DIETARY REQUIREMENTS

Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.

