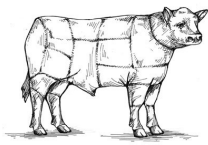


All charcuterie & sausage is house made with Berkshire Pork and all-natural ingredients.



Burgers are made of 100% Certified Angus Beef ground in-house daily, served on freshly baked buns.

THANKSGIVING DINNER 2018

• FOR THE TABLE •

TARTE FLAMBÉE
fromage blanc, bacon, onion
16.

CHARCUTERIE PLATE
chef's selection of charcuterie
toasted sourdough
29.

OYSTERS
chef's daily selection
HALF DOZEN 19. | DOZEN 38.

CRUDITÉ PLATTER
haricot vert, fennel, olive, radish
cauliflower, garlic aioli
15.

• APPETIZERS •

ROASTED SQUASH SOUP
pain d'épice, pumpkin seed, chive
13.

ARUGULA SALAD
granny smith apple, pecan
cranberry, honey-lemon vinaigrette
14.

SEARED FOIE GRAS
plum, ginger, almond, brioche
24.

BEET & ENDIVE SALAD
sherry vinaigrette, blue cheese, walnut
15.

YELLOWFIN TUNA
avocado, jalapeno, radish, yuzu
20.

STEAK TARTARE
black angus beef, cornichon
shallot, caper, egg dressing
18.

ROASTED CARROTS
sumac yogurt dressing, pistachio
orange, cilantro
15.

MARYLAND CRAB CAKES
parsnip remoulade, apple compote
pickled mustard seed
19.

• MAINS •

VENISON ORECCHIETTE
chestnut, acorn squash, ricotta salata
17/29.

ROASTED TURKEY
sliced breast, leg ballotine, chestnut stuffing
sweet potatoes, brussel sprouts
cranberry sauce, turkey gravy
35.

SALMON
leek fondue, crushed potato
30.

MUSHROOM SPAGHETTINI
black truffle, parmesan
16/28.

SEVEN HILLS FOOD CO. RIBEYE
french fries, watercress, shallot, bordelaise
45.

HALIBUT
apple, celery root, maitake mushroom
sauce normande
37.

SIDES

CHESTNUT STUFFING • SWEET POTATO • BRUSSELS SPROUT W/BACON
MIXED MUSHROOM • POMME PURÉE

(\$10 EACH, SERVES 2 TO 3 GUESTS)

• SOMMELIER SELECTION •

SPARKLING

THIBAUT-JANISSON, 'XTRA BRUT', VIRGINIA, EXTRA BRUT, NV 68.
ROEDERER ESTATE, ANDERSON VALLEY, CALIFORNIA, BRUT, NV 75.

WHITE

MARGERUM WINE CO., 'SYBARITE', SANTA BARBARA, CA, 2016 51.
LITTLE BOAT, 'MATEO', CHARDONNAY, RUSSIAN RIVER VALLEY, CA, 2016 72

RED

MAISON NOIR, 'O.P.P.', PINOT NOIR, WILLAMETTE VALLEY, OR, 2015 61.
LINGUA FRANCA, 'AVNI', PINOT NOIR, WILLAMETTE VALLEY, OR, 2016 91.
COPAIN, 'TOUS ENSEMBLE', SYRAH, MENDOCINO, CA, 2014 82.
SECRET SQUIRREL, MERITAGE, COLUMBIA VALLEY, WA, 2014 64.
RUTHERFORD HILL, CABERNET SAUVIGNON, NAPA VALLEY, CA, 2012 99.
RAFAEL ET FILS, CABERNET SAUVIGNON, NAPA VALLEY, CA, 2014 112.

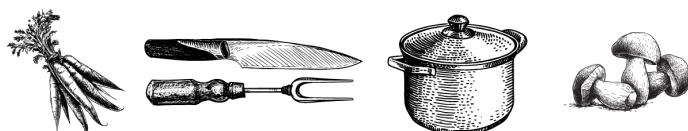


ROAST TURKEY SANDWICH TO GO \$15

FOCACCIA, SAGE AIOLI, CHESTNUT STUFFING, CRANBERRY MARMALADE,

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

DINNER



Executive Chef *Nicholas Tang*
Chef Owner *Daniel Boulud*