

Thanksgiving At DRIFTHOUSE by David Burke

CLOTHESLINE BACON (\$24)

½ DOZEN BAY OYSTERS (\$21)

PRE-FIX \$85PP

APPETIZERS choice of:

ARTICHOKE CAESAR SALAD
baby kale, parmesan, crouton

MUSSELS IN TOMATO BROTH
nduja, orecchiette, basil

KALE AND BEET SALAD
quinoa, lemon vinaigrette, goat cheese,
toasted almonds

BURRATA
arugula, tomato
prosciutto, balsamic

TUNA CARPACCIO
fennel, olive oil, lemon, crostini

CRISPY CALAMARI
shishitos, fried lemon, spicy marinara

BUTTERNUT SQUASH AND APPLE SOUP
smoked paprika, candied walnuts

MAIN choice of:

ROASTED TURKEY
sausage stuffing, candied yams, cranberry orange compote, crispy brussels,
giblet gravy

BUTTERNUT SQUASH GNUDI
Tuscan kale, brown butter, parmesan

BRANZINO
artichoke hummus, red pepper/olive vinaigrette

SHRIMP AND OCTOPUS VERACRUZ
broccoli, capers, olives, chipotle

BRAISED SHORT RIBS
cavatelli, spinach, mushroom, truffle pecorino

SKIRT STEAK
spicy pesto, polenta fries, pickled onion

FILET MIGNON
b1 sauce, baby watercress (\$10 supplement)

STEAMED 1.25lb LOBSTER
zoodles, drawn butter (\$10 supplement)

DESSERT choice of:

CLASSIC PECAN PIE
bourbon anglaise, golden raisins,
vanilla gelato

CHOCOLATE CHIP COOKIE ICE CREAM
SLIDERS
amarena cherries, pistachios, toasted
marshmallow, hot fudge

SPICED PUMPKIN MOUSSE TART
cranberry compote, black pepper
pumpkin seeds

DOUBLE CHOCOLATE MOUSSE CAKE
raspberries, candied almonds,
whipped cream

MARKET BERRIES
strawberry hibiscus tea, coconut sorbet

SIDES EACH \$10

CRISPY BRUSSELS SPROUTS – horseradish cream

CANDIED SWEET POTATOES - walnuts

SPINACH & MUSHROOMS – roasted garlic

ANGRY BROCCOLI – chili, lemon zest

TRUFFLE FRIES – parmesan, herbs

HOUSE FRIES