

ESSEX

THANKSGIVING DINNER 2018

THURSDAY, NOVEMBER 22ND | 2PM-11PM

Three-Course Dinner 44.95 | 24.95 for Diners Under 16

STARTERS

Fresh Bluepoint Oysters on the Half-Shell

Shallot Mignonette | Homemade Cocktail Sauce

Butternut Squash & Baby Arugula Salad

Dried Cranberries | Toasted Walnuts | Apples
Parmesan Crisps | Apple Vinaigrette

Braised Angus Short Rib Over Polenta

Porcini Mushroom Broth

Seared New Bedford Day-Boat Scallops

Lobster Risotto Tart | Red Chili Drizzle

Prosciutto di Parma & Cheese Plate

Aged Manchego | Burrata | Fig Jam

MAIN COURSE

All Natural Thanksgiving Turkey

Whipped Sweet Potatoes | Sausage & Herb Stuffing
Root Vegetables | Cranberry Compote

Pan Seared Atlantic Salmon

Wild Rice | Roasted Fennel | Pumpkin Purée

1¼-Lb. Fresh Maine Lobster

Sweet Potato Fries | Corn-on-the-Cob

Angus Prime New York Strip Steak

Roasted Fingerling Potatoes | Grilled Asparagus | Peppercorn Sauce

Homemade Beet Gnocchi with Gulf Shrimp

Buffalo Mozzarella | Light Tomato Cream Sauce
(Vegetarian Preparation Available)

DESSERT

Pumpkin Cake with Crushed Almonds

Chocolate Mousse Cake with Raspberry Anglaise

Bread Pudding with Caramel Glace

Seasonal Sorbets with Fresh Berries