

THANKSGIVING

THE CHANLER AT CLIFF WALK

FIRST COURSE

choice of one

House Smoked Salmon

grain bread, citrus, pistachio

Walrus & Carpenter Oysters

cucumber tea mignonette

Red Kuri Squash Soup

brown butter, cognac, mascarpone

SECOND COURSE

choice of one

Spiced Venison Carpaccio

pickled peppers, celeriac,
confit beet and potato

Seared George's Bank Scallops

pear, almond, kabocha squash

Housemade Bucatini Pasta

smoked lamb, chestnut, apple,
sheep's cheese fonduta

MAIN COURSE

choice of one

Roasted Rhode Island Mushrooms

fermented mushroom bouillon, hazelnut
poached egg, farro

North Atlantic Whitefish

short grain rice, brassica vegetables, alliums

Green Circle Thanksgiving Turkey

roasted breast and rillettes of dark meat
mushroom apple stuffing,
potato purée, onion, cranberry

Dry Age Wagyu Ribsteak

glazed shortribs, leeks, pumpkin

supplemental thirty dollars

CAVIAR SERVICE

Kolikoff Ossetra Caviar

alliums, egg mimosa, brioche,
vodka crème fraîche

30g supplemental two hundred fifty dollars



CHILDREN'S MENU

children twelve and under

FIRST COURSE

choice of one

Simple Green Salad

tomato, cucumber, citrus dressing

Housemade Pasta

butter, vecchio cheese

MAIN COURSE

choice of one

North Atlantic Whitefish

rice & vegetables

Thanksgiving Turkey

stuffing, potato, squashes

Beef Tenderloin

potato purée, carrots

DESSERT

Chef Selection of Desserts

FOUR-COURSE PRIX FIXE ONE HUNDRED THIRTY-FIVE DOLLARS PER PERSON

CHILDREN TWELVE AND UNDER: THREE COURSE PRIX FIXE FIFTY-FIVE DOLLARS PER PERSON

Ingredients subject to availability