



**RED SALT  
ROOM**  
DAVID BURKE

# Thanksgiving Dinner

FROM THE COMFORT OF YOUR HOME

**\$65++ PER GUEST**  
(MINIMUM 4 GUESTS)

**BUTTERNUT SQUASH SOUP, TOASTED PEPITAS**

**ORGANIC BABY LETTUCE** ROASTED BEETS, GRAPEFRUIT, PORT WINE VINAIGRETTE

**MEDITERRANEAN PLATTER** GRILLED LONG STEM ARTICHOKES, MARINATED CURED TOMATOES, GRILLED HALOUMI, DELICATE SQUASH, POMEGRANATE

**ASSORTED ARTISANAL BREADS** DINNER ROLLS

**SEAFOOD SALAD** GRILLED OCTOPUS, CALAMARI, SHRIMP, FENNEL, POTATO, OLIVE OIL, PIMIENTO

**APPLE-ALE BRAISED SHORT RIB** WILD MUSHROOM BREAD PUDDING

**MISO SALMON** BLACK RICE, SAKE BUTTER SAUCE

**GNOCCHI** KABOCHA SQUASH, SHEEP'S MILK RICOTTA

**CREAMED PEARL ONIONS & CARROTS**

**LAVENDER SCENTED TURKEY 16-18LB (4 GUESTS)**  
SAUSAGE AND CHESTNUT STUFFING, MASHED POTATOES, FOIE GRAS - GIBLET GRAVY

**PUMPKIN PIE, APPLE PIE, PECAN TART, NY CHEESECAKE**

## ADD TO YOUR CELEBRATION

**8OZ FILET MIGNON-\$20/GUEST**

**RSR RED SALT AGED RIB EYE STEAK-\$40/GUEST**

**SMOKED SALMON PLATTER-\$15/GUEST**

**JUMBO SHRIMP COCKTAIL-\$20/6PCS**

**HERB ROASTED ALL NATURAL CHICKEN WITH GRAVY-\$25/WHOLE BIRD**

**CHEF BURKE'S MAPLE-BLACK PEPPER BACON-\$15/4 STRIPS**

**EXTRA SAUSAGE & CHESTNUT STUFFING-\$5/GUEST**


**GCH HOUSE BOTTLE WINE (WHITE OR RED) -\$25**

**BLOODY MARY PITCHER -\$35**

**RED SALT MARGARITA PITCHER -\$35**

**WHISKEY HOT CIDER PITCHER -\$35**

**KID'S HOT CHOCOLATE WITH MARSHMALLOW SKEWERS -\$15/QT**



Call 516.877.9385 to place your order by 5pm on Monday, 11/23  
and schedule your pickup time from 12noon to 4pm on Thursday, 11/26