



**RED SALT  
ROOM**  
DAVID BURKE

# THANKSGIVING DINNER

\$85++ per guest

## FOR THE TABLE

**Tomato & Mozzarella** *with Basil Pesto*  
**Organic Quinoa Salad** *with Pumpkin, Kale Dried Figs, Almonds*  
**Maple & Black Pepper Burke Bacon**  
**Freshly Baked Artisanal Breads, Cornbread**

## SALAD & APPETIZERS

(CHOOSE ONE PER GUEST)

**Salt Baked Beets** *Honey Goat Cheese, Vin Cotto*  
**Caesar Salad** *Soft Egg, Cheese Crisp*  
**Baby Kale Salad** *Carrot, Dried Cranberries*  
**Jumbo Shrimp Cocktail** *Horseradish Cocktail Sauce*  
**Sweet Potato Bisque** *Shrimp*

## ENTRÉES

(CHOOSE ONE PER GUEST)

**Roasted Cauliflower & Eggplant** *Za'atar Spiced, Capers, Pignoli, Tahini Sauce*  
**Tagliatelle Pasta** *Short Rib Ragu, Ricotta Salata*  
**Grilled Salmon** *Gigante Bean Ragu, Broccoli Rabe, Caperberries*  
**East Coast Halibut** *Celery Root Mousseline, Brussels Sprouts, Cockles*  
**Traditional Thanksgiving Plate** *Maple Glazed Turkey Breast, Dark Meat, Mashed Potatoes, Chestnut Stuffing, Green Beans, Citrus Cranberry Sauce, Giblet Gravy*  
**Honey Glazed Braised Short Rib** *Marble Potatoes, Wild Mushrooms*  
**12oz Filet Mignon** *Root Vegetables, Crushed Potatoes, Pink Peppercorn Sauce*

## DESSERT

(CHOOSE ONE PER GUEST)

**Fresh Fruit Salad with Mango Sorbet**  
**Apple Tart With Caramel Sauce**  
**Pumpkin Cheesecake with Dulce de Leche Sauce**  
**Chocolate Lava Cake with Vanilla Ice Cream**