SOVEREIGN

STEAKS • CHOPS • SEAFOOD

THANKSGIVING

THREE-COURSE THANKSGIVING DINNER
75 PER PERSON

APPETIZER

Roasted three squash soup with poached snow crab and Styrian pumpkin seed oil topped with fried leeks

ENTRÉE

Turkey roulade stuffed with local mushroom duxelle, caramelized local apples, chestnuts and black truffle served with cranberry puree, Yukon potato galette with baby vegetable ragout and turkey jus

DESSERT

Gingerbread cake with cranberry compote, vanilla buttercream frosting, Tahitian vanilla bean ice cream

A 20% gratuity will be applied to parties of 5 or more. Corkage Fee $35 - max 2 bottles. Please limit multiple checks to 3 per group. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.