



~ THANKSGIVING DAY ~



~ THANKSGIVING DRINK SPECIALS ~

TAVERN'S "VERY BERRY" COSMO – 18.00

FIVE BERRY-INFUSED IMPERIA RUSSIAN VODKA, COINTREAU, SHAKEN WITH CRANBERRY AND LIME JUICES

TAVERN-TINI – 16.00

TY KU FRUIT-INFUSED SAKE LIQUEUR, RASPBERRY VODKA, PINEAPPLE AND WHITE GRAPE JUICES, SHAKEN AND SERVED UP

WINTER BREEZE – 16.00

CAPTAIN MORGAN'S SPICED RUM, COCONUT RUM, TRIPLE SEC, LIME JUICE, MANGO NECTAR, SPARKLING BLOOD ORANGE JUICE

CHERRY "OZ" – 16.00

CHERRY-INFUSED IMPERIA RUSSIAN VODKA, CHERRY HEERING, TRIPLE SEC, CHERRY JUICE, SPLASH OF SOUR MIX, SERVED UP

LEMONDROP LIMONCELLO MARTINI – 16.00

LEMON-INFUSED IMPERIA RUSSIAN VODKA, LIMONCELLO, LIME JUICE, TRIPLE SEC, SPLASH OF LEMONADE

HOT APPLE CIDER INFUSION – 16.00

NEW YORK STATE APPLE CIDER, CALVADOS AND CINNAMON SPICE

TAVERN'S CLASSIC EGGNOG – 16.00

WITH A SPLASH OF BRANDY

~ PREMIUM WINE BY THE GLASS ~

~ SPARKLING WINE ~

0001 CUVÉE HENRI, VINTAGE 2005, SPAIN 12.00

0015 DOM DE BERTIOL, PROSECCO, N.V. VENETO, ITALY 13.00

0002 HEIDSIECK MONOPOLE, BLUE TOP, N.V. EPERNAY, FRANCE 15.00

~ 13.50 GLASS \$48.00 BOTTLE ~

3505 PINOT GRIGIO, RONCO CUCCO, 2006, COLLIO, ITALY

1509 CHARDONNAY, HOPPER CREEK, 2004, NAPA VALLEY, CALIFORNIA

2700 SAUVIGNON BLANC, LES CHAMPS CLOS, 2005, SANCERRE, LOIRE, FRANCE

2185 PINOT NOIR LATOUR, MERCUREY, 2004, BEAUNE, FRANCE

1200 MERLOT HAHN ESTATES, 2005, MONTEREY, CALIFORNIA

1000 CABERNET SAUVIGNON, QUAIL RIDGE, 2003, NAPA, CALIFORNIA

~ FIRST COURSE ~

WILD BABY LETTUCES

NEW ENGLAND BLUE CHEESE, LOCAL CRISPIN APPLES, CIDER VINAIGRETTE

MOREL RAVIOLI

SAGE, ROAST GARLIC AND PARMESAN CREAM

PLYMOUTH ROCK SEAFOOD SAMPLER

STONE CRAB CLAWS, WELLFLEET OYSTERS, CHERRYSTONE CLAMS, DIJON MUSTARD SAUCE

HOT SMOKED SALMON

CARAWAY FENNEL SLAW, PUMPERNICKEL CROUTONS, CAPER RED ONION SAUCE

PUMPKIN AND CHESTNUT SOUP

ARMAGNAC, CHIVES

~ SECOND COURSE ~

ROAST FREE-RANGE PENNSYLVANIA TURKEY

QUINCE, CORNBREAD AND SAUSAGE STUFFING, ROAST GARNET YAMS, MASHED TURNIPS,

GREEN BEANS, CARAMELIZED SHALLOTS, SAGE GRAVY, CRANBERRY GELÉE

FILET OF BEEF

MASHED POTATOES, RED WINE SAUCE, ASPARAGUS

WHITE SEA BASS

PARSNIP PURÉE, LEAF SPINACH, SAFFRON VANILLA SAUCE

PAN-ROAST VENISON CHOP

BRAISED RED CABBAGE, SPAGHETTI SQUASH, BRUSSELS SPROUTS, MADEIRA SAUCE

LAYERED BUTTERNUT SQUASH, RICOTTA AND PORTOBELLO LASAGNA

BLACK TRUFFLE BUTTER

~ DESSERT DUO ~

PUMPKIN CHEESECAKE

SPICED WHIPPED CREAM, PECAN BRITTLE

CHOCOLATE DECADENCE

WITH CARAMEL SAUCE

~MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE~

~BEVERAGES NOT INCLUDED~

8.375% NY State Sales
Tax & 20% gratuity will
automatically be added
to your bill.