

THE SAVOY

— AT 21c

Thanksgiving Day Menu 2022

for the table

CHILLED BLUEPOINT OYSTERS 13
3 per order

PARKER HOUSE ROLLS 9
honey butter

CRAB FINGERS 17
viet-cajun butter

**"THE SAVOY"
GOLDEN KALUGA CAVIAR**
1oz 65
russet potato, "french onion"

sides

GREEN BEAN CASEROLE 11
mushroom, vidalla onion, nutmeg

HASSELBACK SWEET POTATO 12
honey, provolone, dukka

BRUSSELS SPROUTS 11
bacon, balsamic

CORN BREAD PUDDING 11
cheddar, ham, jalapeño

first course

ROASTED GARLIC CAESAR 13
parmesan, brioche, anchovy

HEIRLOOM SQUASH SOUP 12
sage, brioche

LAMB CAVATELLI 16
fennel, parmesan

BEEF TARTARE 16
carrot, horseradish

second course

SPICED PUMPKIN PANISSE 27
broccoli rabe, hazelnut, kohlrabi

LOCH DUART SALMON 37
beets, mustard, radish

HERITAGE TURKEY 40
cranberry, potato puree, cabbage

HERB CRUSTED BEEF PRIME RIB 62
fingerling potatoes, horseradish

third course

PUMPKIN PIE 13
mascarpone, brown butter, pepita

CHOCOLATE MARQUIS 13
orange, sorghum, melletti

ICE CREAMS & SORBETS 7
seasonal assortments

EXECUTIVE CHEF BRANDON BRUMBACK
DIRECTOR OF F&B TAYLOR TANTILLO
BAR MANAGER VAN ZARR
SOUS CHEF JOEY ATTWATER
SOUS CHEF JOHN KENNEDY
PASTRY CHEF TIA THROCKMORTON

