THANKSIVING PRIX-FIXE DINNER

NOVEMBER 27^{TH} , 2025 - 3 COURSES FOR \$79

10% of all proceeds will be donated to Branford Food Pantry



select one

HOUSEMADE RICOTTA (V)

mishmish, honey, olive oil, sourdough toast

SHRIMP COCKTAIL* (DF, GF)

classic cocktail sauce

STREET CORN RIBS (V)

cotija cheese, lime, chili

"WEDGE" IT OUT

iceberg, bacon, bleu cheese, tomato confit, crispy onion, chive, everything bagel seed mix, bleu dressing

BUTTERNUT BISQUE (V)

candied walnuts, pickled apples, herb oil

ENTRÉES

select one

TURKEY MEDALLIONS

roasted butternut mash, haricots verts, cranberry cornbread stuffing, garlic & herb chicken jus

BLACKENED SALMON* (GF)

winter squash succotash, charred onion, lemon-thyme gastrique

APPLE CIDER INFUSED PORK CHOP (GF)

boursin whipped potatoes, hanguk-spiced carrots, maple apple chutney

PETITE 6OZ. FILET MIGNON*

charred broccolini, mushroom onion au poivre, crispy potato - add lobster tail (+20)

120Z. ROAST PRIME RIB* (GF,DF)

baked potato, au jus

- upgrade potato to "loaded" (+5)
- upgrade prime rib to 16oz. king cut (+10)

30-DAY DRY-AGED RIBEYE* (GF)

bone marrow butter, mesclun

+24

+10

DESSERTS

select one

CRÈME BRÛLÉE CHEESECAKE (V)

orange curd, freeze-dried mandarin, whipped cream

CHOCOLATE FUDGE CAKE (V)

luxardo cherries, whipped cream

SEASONAL SORBET (VG, DF, GF)

blood orange or lemon

CREAMY GELATO (V, GF)

belgian dark chocolate or arabica espresso

SPICED APPLE HAND PIE (V)

honey almonds, vanilla bean gelato, salted caramel

ZAC YOUNG'S

ORIGINAL T-DAY PIECAKEN

Celebrating 10 years of the Thanksgiving dessert sensation! Enjoy layers of pecan pie, pumpkin pie, spice cake & apple pie filling, with cinnamon buttercream & oat crumble

EXECUTIVE CHEF ALEX CABRERA