ESTABLISHED 1962

1789
RESTAURANT & BAR

GEORGETOWN, DC

Thanksgiving 2026

3 Course Prix Fixe | $95

Appetizers

BUTTERNUT SQUASH VELOUTÉ
Coconut Milk Panna Cotta, Cranberry Compote & Spiced Pepitas

HARVEST SALAD
Blood Orange, Castelvetrano Olives, Candied Pecans & White Balsamic

WAGYU TARTARE*
Black Garlic Aioli, Quail Egg & Gaufrette Potato

BURRATA & PROSCIUTTO
Delicata Squash, Pickled Carrots, Frisée & Vincotto

HOKKAIDO SCALLOPS*
Vanilla-Celeriac Purée, Delicata Squash & White Balsamic-Shallot Reduction

Entrées

RED WINE SHORT RIB
Parmesan Polenta, Honey-Roasted Baby Carrots & Red Wine Jus

BRIOCHE-CRUSTED HALIBUT*
Farro, Brussels Sprouts & Mustard Beurre Blanc

FORAGER'S RISOTTO
Chanterelles, King Trumpet, Roasted Chestnuts & Mascarpone
gluten free

AUSTRALIAN RACK OF LAMB*
Saffron Rice, Merguez, Za'atar Yogurt & Pomegranate Molasses

SCOTTISH OCEAN TROUT*
Spiced Spinach Compote & Lemon-Olive Oil Emulsion

YORK SPRINGS FARM ORGANIC TURKEY
Pommes Purée, Haricots Verts, Herbed Stuffing, Turkey Gravy & Cranberry Compote

Sides

14 each

POMMES PURÉE & TURKEY GRAVY

BRUSSELS SPROUTS & BACON

MUSHROOM FRICASSÉE & SWISS CHARD

Dessert

DOUBLE CHOCOLATE TART
Milk Chocolate Cremeaux, Cocoa Nib Espuma & Candied Cocoa Nibs

PECAN CAKE
Toasted Pecan Cake, Maple Bourbon Glaze & Sweet Potato Sorbet

PUMPKIN MOUSSE
Milk Chocolate & Spiced Pepitas
gluten free

ICE CREAM & SORBET
Choice of Three · Ice Cream: Vanilla, Chocolate, Fall Spice · Sorbet: Pear, Apple Cider, Sweet Potato

ERIN CLAIRE General Manager · **CHARLES KREISER** Executive Chef

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

A CLYDE'S RESTAURANT GROUP CONCEPT