EST 2021

JACK & CHARLIE'S

NO. 118

THANKSGIVING DAY MENU

Thursday, November 28th 2024

AMUSE

Whipped Brie Toast *fig jam & almond pesto*

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APPETIZER

Butternut Squash Soup *spiced pumpkin seeds, cinnamon marshmallow*

Chopped Tuna *avocado, radishes, cucumbers, spicy ginger dressing, seaweed cracker*

Kale & Wheatberry Salad *baby beets, cranberries, avocado, grapefruit, champagne dressing*

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MAINS

Roasted Heritage Turkey *turkey sausage & chestnut stuffing, orange-cranberry sauce, rosemary-turkey jus*

Wood Fired Faroe Island Salmon *braised cabbage, smoky bacon, parsnip puree, chicken jus*

Hand Carved Prime Rib *hand carved, served with au jus, horseradish cream & warm popovers*

Ricotta Cavatelli *exotic mushroom ragout, burgundy truffle, brown butter & sage*

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DESSERT

Warm Flourless Chocolate Cake *candied hazelnuts, vanilla ice cream, warm chocolate sauce*

Warm Apple Pie *toasted oat streusel, crème fraîche ice cream*

Sticky Toffee Carrot Cake *cream cheese frosting, walnuts, butterscotch sauce*

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$125 PER PERSON