

NOVEMBER 28
SERVED 1-7 PM

ENJOY NEWPORT
HARBOR VIEWS

Thanksgiving

TAVERN HOUSE
kitchen + bar

First Annual Thanksgiving Feast

STARTERS

Warm Thyme and Black Pepper Rolls & Butter Tavern Relish Tray

Lobster Bisque – Sherry Cream, Chives

New England Style Clam Chowder – with Salt & Pepper Potato Chips

Harvest Salad – Greens, Cranberries, Candied Pecans, White Cheddar

Caesar Salad – Pecan Wood Smoked Bacon Crumbles, Thyme-Parmesan Crouton

Heirloom Tomato Croustades – Whipped Burrata, Basil, Balsamic Drizzle

Island Style Ahi Poke – Avocado, Papaya, Chiles, Scallions, Yuzu Vinaigrette

Dijon Shrimp – Mexican Gull Shrimp, Shallots & Mustard Flamed with Whiskey

ENTREES

All Entrees are Served with Creamy Mashed Red Bliss Potatoes, Creamed Corn, Whipped Butternut Squash
Charred Maple Glazed Brussels Sprouts with Bacon, and Cambread-Pecan Stuffing

Traditional Thyme Roasted, All-Natural Turkey – Giblet Gravy

Salt & Black Pepper Roasted Prime Rib – Au Jus, Creamed Horseradish

Grilled Lochlander Salmon – Dijon-Honey Glaze

DESSERTS

Traditional Pumpkin Pie

Southern Pecan Pie

Per Person: Adults \$55 / Kids Turkey Dinner \$22

Served 1:00 - 7:00 pm. Tax & gratuity not included.

RESERVATIONS (949) 673-8464

— LARGE GROUPS WELCOME. RESERVE YOUR TABLE EARLY! —