



THANKSGIVING

THURSDAY, NOVEMBER 22, 2018
DINNER 1PM-9PM

FIRST COURSE

PUMPKIN SOUP

coriander crème fraîche & lobster

PAN SEARED CRAB CAKE

fennel, orange, pomegranate vinaigrette

SALAD COURSE

BEET & APPLE SALAD

endive, spiced pepitas, blue cheese purée

SECOND COURSE

GOFFLE FARM FREE RANGE TURKEY

leek & sausage stuffing, brown butter whipped potatoes,
roasted root vegetables, cran-apple compote

FILET MIGNON

cauliflower & potato gratin, swiss chard, cranberry bordelaise

PAN SEARED CHATHAM COD

savoy cabbage, maitake mushrooms, organic red quinoa, lobster broth

DESSERT

PUMPKIN PIE

APPLE-CRANBERRY CRUMBLE

65 PER PERSON / 35 CHILDREN UNDER 12

212-826-5959

www.sarabethsrestaurants.com

