



# 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

212-496-6280

[www.sarabethsrestaurants.com](http://www.sarabethsrestaurants.com)

