



THANKSGIVING

THURSDAY, NOVEMBER 23, 2017
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

www.sarabethsrestaurants.com

212*826*5959

