

# THE PEMBROKE

## THANKSGIVING

### FIRST COURSE

#### Raw Bar

Oysters, Head on Prawns, Stone Crab, Marinated Calamari  
Artisan Cheese and Charcuterie  
Traditional Garnishes with Grilled Breads and Crackers

### SECOND COURSE

#### Select One

#### Roasted Pumpkin Soup (V) (GF)

Crème Fraiche, Four Spices, Fried Sage, Fried Pumpkin

#### Mushroom Toast with Foie Gras and Eggs

Levain Bread, Mushroom Ragout, Seared Foie Gras, Poached Eggs

#### Butternut Squash Raviolo (V)

Butternut Squash Purée, Egg Yolk, Brown Butter, Squash Chips

#### Blue Moons Greens (V) (GF)

Mixed Greens, Root Vegetables, Toasted Seeds, White Balsamic, Burrata

### MAIN COURSE

#### Select One

#### Cider-Brined Turkey Breast

Sweet Potatoes, Haricots Verts, Pear and Croissant Dressing, Orange-Cranberry Relish, Giblet Gravy

#### Fregola with Clams and Octopus (GF)

Toasted Fregola, Tomatoes, Confit Garlic, Manila Clams, Braised Octopus

#### Ora King Salmon (GF)

Smoked Butter Sauce, Roasted Broccolini, Preserved Lemon

#### Prime Filet (GF)

Heirloom Carrots, Sunchokes, Caramelized Shallots, Beef Jus

### CHILDRENS' MAIN COURSE

#### Select One

#### Traditional Thanksgiving Offering

Roasted Turkey, Haricots Verts, Mac and Cheese, Gravy

#### The Pembroke Smash Burger

Smash Burger, Served with Crispy French Fries

#### Rigatoni (V)

Pomodoro Sauce, Parmesan

#### Chicken Tenders

Served with Crispy French Fries

### DESSERT

#### Select One

#### Pumpkin Tart (V)

Pumpkin Custard, Sweetened Crème, Candied Walnuts

#### Pecan Pie (V)

Bourbon Brown Butter Filling, Spiced Pecans

#### Braised Stone Fruit (V)

Ricotta Cake, Sour Cream, Braised Stone Fruit

#### Assorted Ice Creams and Sorbets (V) or (VG)

\$130 per adult, \$55 per child. Not inclusive of tax & gratuity.  
(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

Our raw ingredients are carefully sourced from high quality growers and gardens that employ sustainable growing practices.  
An automatic service charge of 20% is applied to parties of six or more.