Festive Lunch 2-Course Table d'Hôte

75 WEST

APPETIZERS

BUTTERNUT SQUASH SOUP Crème Fraiche, Fresh Herbs

FESTIVE FIELD GREENS Artisan Greens, Tomato, Cucumber, Carrots, Craisins, Pumpkin Seeds, House Dressing

> FRIED BRUSSELS SPROUTS Truffle Oil, Parmesan Cheese, Lemons, Balsamic Glaze

MAINS

TRADITIONAL ROAST TURKEY Oven Roasted White & Dark Meat, Roasted Garlic Mashed Potatoes, Fried Parmesan Brussel Sprouts, Apple & Apricot Stuffing, House Made Orange & Cranberry Sauce, Turkey Gravy

> BLACKENED HALIBUT PASTA 40z Halibut, Linguine Pasta, Capers, Red Onions, Roasted Mushrooms, Spinach, Olive Oil

THAI CURRY RICE BOWL (Vegan & Gluten Free) Garlic, Mushrooms, Peppers, Red Onions, Broccoli, Zucchini Ribbon, Pickled Carrots, Coconut Thread, Sesame Seeds, Green Curry

\$40

Taxes and gratuity are additional.