

HOLIDAY
2018 MENU

HAPPY THANKSGIVING

PRECINCT
KITCHEN + BAR

12-7PM

\$75 for ADULTS \$25 for CHILDREN (10 & under)

APPETIZERS

SELECTION OF LOCAL
CHEESE & CHARCUTERIE
Dried Berries & Q's Nuts

SMOKED SALMON
with Condiments

RAW BAR
Jumbo Shrimp/Oysters

DEVILED EGGS

ORGANIC GREENS
Cucumber, Cherry Tomato,
Honey Vinaigrette

WHITE TRUFFLE
SCENTED YELLOW
FINGERLING POTATOES
Champagne Vinegar
and Chervil

GRILLED VEGETABLES
with Spicy Red Curry

OKINAWA SWEET POTATOES
Miso Ginger Soy Vinaigrette

QUINOA SALAD
Dry Blueberry, Pickled
Raisins, Oregano Dressing

BUTTERNUT
SQUASH SOUP

CLAM CHOWDER



ENTREES

Choice of One

ROSEMARY ROASTED CAROLINA TURKEY
Gold Raisin and Sage Stuffing w/ Natural Gravy

POMMERY MUSTARD CRUSTED HAM
Asian Pear Chutney

SEARED GEORGES BANK SCALLOPS
Wasabi Beurre Blanc

1855 STRIPLOIN STEAK



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COME WITH ALL ENTREES

Whipped Mashed Potatoes | Maple Syrup Yams with
Five Spices | Charred Brussels Sprouts with
Pancetta | Cranberry Chutney

DESSERTS

Assorted Mini Sweet Desserts
and Traditional Pies

**Cooked to order. *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, inform your server of any food allergies.*