

# BANCROFT THANKSGIVING

## FIRST COURSE

**BOSTON CLAM CHOWDER**  
HOUSE CRACKERS + SMOKED BACON

**ROASTED KABOCHA SQUASH BISQUE**  
WARM LYLE'S SYRUP + CRISP SAGE

**WILD MUSHROOM + HERB RAVIOLI**  
PARMESAN FONDUTA + WHITE TRUFFLE OIL

**LOCAL OYSTERS\***  
SALSA VERDE + MIGNONETTE

**ICED TIGER SHRIMP COCKTAIL**  
RED + GREEN COCKTAIL SAUCE

**BABY ROMAINE CAESAR SALAD\***  
WHITE ANCHOVIES + TREVISO

**PETITE LETTUCE + HERB SALAD**  
BABY TOMATOES + AGED BALSAMIC

**BABY ICEBERG WEDGE + BERKSHIRE BLUE**  
SMOKED BACON + CANDIED WALNUTS

## ENTREES

**ROASTED VERMONT TURKEY**  
HOUSE CRANBERRY + CLASSIC ACCOMPANIMENTS  
49

**KUROBUTA PIG CHOP**  
TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE  
46

**PANKO CRUSTED ATLANTIC HADDOCK**  
BUTTERED KING CRAB + FRIED ARTICHOKE  
49

**COLORADO LAMB CHOPS**  
ROASTED EGGPLANT + MINT RAITA  
49

**CHARCOALED SALMON**  
CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE  
45

**SKIRT STEAK WITH CHARRED AVOCADO**  
SOFT GRITS + CHIPOTLE BUTTER  
53

## STEAKS

**BLACK ANGUS FILET MIGNON | 8OZ**

**PRIME NEW YORK SIRLOIN | 16OZ**

**28 DAY AGED PRIME RIB EYE | 16OZ**

ALL STEAKS SERVED WITH YUKON GOLD MASHED + SEASONAL VEGETABLES  
60

## DESSERT

**PUMPKIN BREAD PUDDING**  
BROWN BUTTER CARAMEL + CHANTILLY

**WARM VALRHONA CHOCOLATE CAKE**  
DOUBLE CREAM GELATO + ESPRESSO CREAM

**APPLE CRISP**  
RUM RAISIN ICE CREAM

**HOUSEMADE ICE CREAMS + SORBETS**  
ANY 3 SCOOPS + DAILY SELECTIONS