

thirty-two
Thanksgiving Dinner 2019

DUCK & OYSTER GUMBO 13	Smoked Breast Duck, Grilled Andouille, Fried Gulf Oyster, Green Onion, Popcorn Rice, Rich Dark Roux
SEARED SCALLOPS 12	Pumpkin Puree, Root Beer Reduction and Mirliton Slaw
LOCH DUART SALMON 42	Black Pepper and Corn Gnocchi, Corn Puree, Pea Greens, Poached Crabmeat
ROASTED TURKEY GALANTINE 35	Andouille Sausage Cornbread Pudding, Sautéed Haricot Verts and Wild Mushrooms, Whipped Sweet Potato, Cranberry, Roast Turkey Gravy
POT DE CRÈME 10	Vermont Maple, Bourbon Cream

Hours 5pm-10pm

Prices do not include tax and gratuity

SPECIALTY ROOM CHEF **MATTHEW KALLINIKOS**

GENERAL MANGER: **NANCY NGUYEN**