



# The **DUTCH**

## THANKSGIVING MENU CHOICE OF APPETIZER

HALF DOZEN ISLAND CREEK OYSTERS, JUMBO SHRIMP LOUIE  
FARMER'S SALAD, APPLE, SALTED CARAMEL PECAN, AGED CHEDDAR  
AMERICAN BURRATA, ORGANIC KOGINUT SQUASH, NUTELLA TOAST  
TUNA CEVICHE, AVOCADO, RED GRAPEFRUIT, JALAPEÑO  
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI, TARRAGON  
CHINATOWN CALAMARI, "XO" OCTOPUS, BANANA PEPPER, TROUT ROE  
GNOCCHI, DUCK RAGU, PARMESAN, NARDELLO PEPPER  
AUSTIN'S THANKSGIVING BUFFALO WINGS, BLUE CHEESE, CELERY  
STICKY PORK RIBS, POMEGRANATE, PEANUTS & LEMONGRASS

*Sommelier Suggests* LIEB CELLARS ROSÉ 2016, NORTH FORK, NY ~ \$19  
or  
WINERY SIXTEEN 600 'HOMAGE BLANC' 2013, SONOMA VALLEY, CA ~\$19

## FAMILY-STYLE MAIN COURSE

ORGANIC ROAST TURKEY, OYSTER MUSHROOM, MAPLE CHESTNUT  
MASHED POTATO & RICH TURKEY GRAVY  
BRUSSELS SPROUT, BACON, HORSERADISH, PICKLED MUSTARD SEED  
SPOON BREAD STUFFING, ANDOUILLE SAUSAGE, GREEN PEPPERS  
SWEET POTATO CASSEROLE, MARSHMALLOW, PECAN  
CRANBERRY-ORANGE CHUTNEY

*Sommelier Suggests* PAX CARIGNAN 'TESTA VINEYARD' 2013, MENDOCINO, CA ~ \$20

## CHOICE OF DESSERT

PUMPKIN SWISS ROLL    APPLE PIE    PECAN PIE    CHOCOLATE TART

*Sommelier Suggests* HEITZ 'INK GRADE' PORT NV, NAPA VALLEY, CA ~ \$18

Thank you for coming to our Restaurant & Happy Thanksgiving - AC, Luke & Josh  
Chef of the Kitchen: Jason Hua    Fixed Menu \$130 per guest (excludes tax, service & gratuity)    Children 10 & Under \$60