



asíate

THANKSGIVING MENU

\$138 per person, 3 courses prix fixe

Choice of Appetizers:

Winter Squash Salad

goat cheese, walnuts, cranberry

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Pumpkin Soup

brown butter chestnuts, pumpkin seed, truffle crème

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Scallops

wild mushroom ragout, almond, baby herbs

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Warm Maine lobster

turnip, kale, lobster bisque

Choice of Main Courses:

Heritage Turkey

classic stuffing, sweet potato mash, brussels sprout, cranberry sauce

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Filet Mignon

truffled pommes puree, wilted greens, beef jus

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Cod

roasted turnip, butternut squash, brussels sprout

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Wild mushroom pasta

sunchoke, pine-nut, chives

Choice of desserts:

Traditional Double Crusted Apple Pie

whipped cream, caramel sauce

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Pecan Chocolate Tart

milk chocolate cream, chocolate sauce

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Pumpkin Tart

cinnamon chipped cream, candied lingonberries

18% service charge will be added to the total check

PLEASE KINDLY REFRAIN FROM USING YOUR CELL PHONE WHILE DINING IN ASIATE.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

