



LINKS

AN AMERICAN GRILL

Thanksgiving Prix Fixe Menu

Thursday, November 28, 2024

11am–9pm

three courses | \$80

FIRST COURSE

choice of one

Butternut Squash Bisque

maple crème fraîche mousse, candied pecans, chives, duck confit *bbq*

Salt Baked Beet Salad

artisanal greens, whipped goat cheese, Granny Smith, house lavosh, tart cherry gastrique, burnt orange vinaigrette

Lobster and Dumplings

ricotta and herb dumplings, butter poached lobster, shiitake, roasted tomatoes, petite mache, sauce vin jaune

SECOND COURSE

choice of one

Apple Cider and Sage Roasted Turkey

parsnip whipped potatoes, *country* French green beans, chorizo cornbread stuffing, cranberry-vanilla jam, sage gravy

Truffle Grilled Filet Mignon

smashed parmesan marble potatoes, baby vegetables, horseradish *a la mode*, cabernet veal jus

Broiled Scottish Salmon

arugula gnocchi, broccolini, oyster mushrooms, Benton's bacon, red onion jam, roasted shellfish butter

Roasted Vegetable Panzerotti

puff pastry, boursin, arugula, shaved black truffle, Parmigiano Reggiano, sundried tomato marinara

THIRD COURSE

choice of one

Pumpkin Tart

bourbon ice cream, spiced streusel

Chocolate Cremeux

vanilla anglaise, torched meringue, graham cracker crumble

FAMILY STYLE SIDES 10

Creamed Spinach
Grandma's Mac N Cheese
Parsnip Whipped Potatoes
Crispy Brussels Sprouts
Grilled Jumbo Asparagus
Smashed Marble Potatoes

ENHANCEMENTS

Lobster Tail MKT
Grilled Local Shrimp 16
Jumbo Lump Crab Cake 24
Shaved Black Truffles MKT
Seared Foie Gras MKT



Please be respectful of other guests and refrain from cell phone use in the dining room.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

