

Celebrate THANKSGIVING.



THURSDAY, NOVEMBER 27, 2025

VUE 1913

Starters

choose one

KABOCHA SQUASH BISQUE

pumpkin spice pepita crumble, pumpkin seed oil

AUTUMN GREENS *n*

ivy creek greens, three graces goat cheese, candied pecan, husk cherry vinaigrette

Mains

choose one

ROASTED TURKEY ROULADE

truffle, mashed potato, cornbread-apple stuffing, haricots verts, turkey jus, cranberry conserve

24-HOURS BEEF SHORT RIB

creamy polenta, bitter greens, braising jus, crispy leeks, apricot mostarda

PAN-SEARED CHILEAN SEA BASS

romanesco, citrus beurre blanc, beluga lentils

ROASTED MAITAKE & MORELS *gf vg*

carrot-ginger & coconut purée, asparagus, chickpea panisse, beet rice chip

Desserts

choose one

PUMPKIN BAVARIAN SPICED CAKE

vanilla crèmeux, gingerbread crust, cranberry gel, spiced chantilly

BITTERSWEET CHOCOLATE POT DE CRÈME *gf*

smoked caramel, vanilla chantilly, chocolate rocks, spiced fleur de sel

THREE-COURSE DINNER

ADULTS | 85

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.