



CELEBRATE *Thanksgiving*

NOVEMBER 26

VUE 1913

Starter

choose one

AUTUMN SQUASH BISQUE

cinnamon crème fraîche, pepitas, crispy sage

AUTUMN GREENS *gf n*

baby field greens, goat cheese, pickled cranberry, candied pecans, mulled wine vinaigrette

Main

choose one

ROASTED TURKEY ROULADE

mashed potato, harper mountain mushroom stuffing, haricots verts, turkey jus, cranberry conserve

24-HOUR BEEF SHORT RIB

creamy polenta, brussels sprouts, braising jus, crispy leeks

PAN-SEARED CHILEAN SEA BASS *gf*

parsnip purée, baby carrots, asparagus

CRISPY TOFU *vg*

butternut squash mash, roaster harper mountain mushrooms, red pepper gelée

Dessert Trio

SOUTHERN PUMPKIN PIE

phyllo crust, candied pepitas, pumpkin anglaise, vanilla whipped cream

THOUSAND LAYER APPLE CAKE *n*

almond nougatine, caramel anglaise, cinnamon whipped cream

THREE-COURSE DINNER

ADULTS | 90 - CHILDREN 6-12 | 45

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.