



Thanksgiving

TASTING MENU | THURSDAY, NOVEMBER 24, 2022 | 5:30 - 8:30 PM

FIRST COURSE

KALE SALAD

pecorino | almonds | golden raisins | champagne vinaigrette

- or -

ROASTED BUTTERNUT SQUASH SOUP

roasted pear | brown butter croutons

SECOND COURSE

MARINATED BABY BEETS

frisée | fresh goat cheese | spiced walnuts

- or -

WAGYU BEEF CARPACCIO

truffled egg salad | brioche crouton | violet mustard | watercress

- or -

JUMBO LUMP CRAB

remoulade sauce | mâche | dill

THIRD COURSE

ROASTED DIESTEL FREE RANGE TURKEY

sage & chestnut stuffing | potato purée | citrus cranberry sauce | green beans | traditional gravy

- or -

ATLANTIC SALMON

swiss chard | sweet potato purée | pink peppercorn sauce

- or -

RIGATONI PASTA

tomato mascarpone sauce | cherry tomatoes | mushrooms | scallions

- or -

FILET MIGNON

black truffle potato purée | creamed spinach | roasted shallots | madeira & mushroom sauce

DESSERT

FALL PUMPKIN PIE

whipped cream

- or -

CARAMEL APPLE CHEESECAKE

walnut graham crust | brandied apples

- or -

WARM CHOCOLATE BREAD PUDDING

berry compote | whipped cream

COLISEUM
POOL & GRILL

\$85⁺⁺ per person

Pricing excludes additional alcohol, tax & service charge. 20% gratuity will be added to parties of 6 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*