

THE  
RED  
CAT

THANKSGIVING 2018

APPETIZERS

LENTIL SOUP

cotechino, manchego, rosemary

CRISPY FRIED OYSTERS

savoy slaw, bacon, mustard sauce

SCOTTISH SALMON CRUDO

trout caviar, sea beans, wild rice, mustard seed vinaigrette

CHICKEN LIVER AND FOIE GRAS TERRINE

brandied prunes, pickled carrots, grilled bread

ENDIVE SALAD

blue cheese, bacon, dates, walnuts

SUNFLOWER SALAD

golden beets, parmesan, seeds and sprouts

FALL ROOT RISOTTO

beet, parsnip, chanterelle, parmesan

ENTRÉES

GRILLED PORK CHOP

black olive puree, port wine, red onion soubise

GRILLED HANGER STEAK

yukon golds, fennel, tomato, aioli, red wine

BUTTER BASTED ORGANIC TURKEY

sausage-fig stuffing with pan juices

ATLANTIC SALMON

grapefruit, shiitake, red onion, parsley

LOCAL SCALLOPS

new england style chowder sauce, chard, toasted crumbs

DESSERTS

PISTACHIO SEMIFREDDO

chocolate sauce, flourless brownie

CHOCOLATE CREMEUX

bahibe milk chocolate, chocolate toffee crisp

PUMPKIN PIE

maple crème fraiche, ginger snap cookie

VEGETABLE SIDES

(additional cost per item)

BRUSSELS SPROUTS with pancetta 10

RED HOT RAPINI with toasted garlic 9

CINNAMON BUTTERED SWEET POTATOES 9

POTATO PURÉE 9

THREE COURSE PRIX-FIXE \$85 PER PERSON PLUS TAX, GRATUITY & BEVERAGES

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