

THANKSGIVING MENU

20% GRATUITY ADDED TO ALL CHECKS

THE OPENING ACT

GRILLED LAMB LOLIPOPS

Beet Hummus, Toasted Chick Peas, Fennel Salad 24

FAMOUS WOOD GRILLED OCTOPUS

Fennel, Capers, Red Onion, EVOO 23

AEGEAN ESCARGOT

Herb Butter Sauce, Feta Cheese, Vines' Housemade Crostini 16

JUMBO LUMP CRAB CAKE

Jumbo Lump Crab, Fennel Salad, Saffron Aioli 26

ALASKAN KING CRAB LEGS

Per 1/2 Lb Hot or Chilled MKT

MUSHROOM ARANCINI WANDS

Fried Mushroom Arborio Rice, Crushed Marcona Almonds 15

BRUSCHETTA Á LA MOZZARELLA

Housemade Crostini, Cherry Tomato, Marinara, Mozzarella, Basil 15

SOUP + SALADS

LOBSTER BISQUE

Crème Fraiche, Chives 14

TRADITIONAL GREEK ISLAND SALAD

Heirloom Tomato, Cucumber, Pepperoncini, Olives, Red Onion, Bell Peppers, Greek Feta 17

CHOPPED CAESAR SALAD

Romaine Hearts, Tossed with Creamy Caesar Dressing, Topped with Crispy Pancetta, Baked Croutons, White Anchovies, and Shaved Grana Padano 15

ACCESSORIES

MAC N' CHEESE

Bacon 15 | Truffle 18 | Lobster 24

PARMESAN FRENCH FRIES

Truffle Spritz 13

WHIPPED POTATOES

Scallions 13

GRILLED ASPARAGUS

Bearnaise Sauce 14

HARICOT VERTS

Garlic, Lemon 14

TRIPLE THREAT WILD MUSHROOMS

Fresh Herbs 16

INDULGENCES

BOURBON PECAN PIE TART

Swirl Of Bourbon Caramel Sauce 14

SWEET POTATO BREAD PUDDING

Sweet Potato, Candied Pecans, Topped With Cinnamon Crème Anglaise 14

24 KARAT CAKE

Housemade Carrot Cake, Cream Cheese Icing, Gold Accents 15

THANKSGIVING DINNER

ADULTS

45

CHILDREN UNDER 12

18

MAIN COURSE

SOUS VIDE TURKEY BREAST

Pan Gravy, Whipped Potatoes, Sautéed Green Beans, Roasted Butternut Squash with Sage Brown Butter, Southern Hoe Cake, Cranberry Compote & Crushed Almonds

DESSERT COURSE

SWEET POTATO BREAD PUDDING or BOURBON PECAN PIE TART

SHELLFISH PLATTERS

INTIMATE | MKT

Chilled Maine Lobster Tail, Classic Chilled Shrimp (5), 1/2# Alaskan King Crab, Oysters on the Half Shell (6)

GATHERING | MKT

Two Chilled Maine Lobster Tails, Classic Chilled Shrimp (10), 1# Alaskan King Crab, Oysters on the Half Shell (12)

PRIME WOOD-FIRED STEAKS

FILET MIGNON 10oz, 55

PRIME RIBEYE 18oz, 61

PRIME NEW YORK STRIP 14oz, 55

PRIME TOMAHAWK RIBEYE 34oz, 135

THE MAIN EVENT

VINES TRUFFLED FRIED CHICKEN

Whipped Potato, Sautéed Swiss Chard with Truffled Fresno Pepper Hot Sauce 38

AWARD WINNING PAN SEARED CHILEAN SEA BASS

Romesco, Wilted Rainbow Chard, Basil Oil 55

AUSTRALIAN LAMB & SCALLOPS

Mint Pesto, Artichoke, Caper Berries, Red Onion, Sun Dried Tomatoes 59

TRADITIONAL PAPPARDELLE BOLOGNESE

Veal, Pork, Bison, And Beef Ragout, Ricotta, Basil, Parmigiano-Reggiano 34

LOBSTER Á LA NAGE

Imported Abruzzese Spaghetti, Butter Poached Main Lobster, In a Tomato White Wine Butter Sauce 42

GRILLED CURRIED CAULIFLOWER STEAK

Marinated Cauliflower Steak, Vegan Mint Pesto, Toasted Cashews, Heirloom Tomato Confit 31