Thanksgiving Dinner '26

Starters

Mushroom Lentil Soup *(GF)*

apple/ aged parmesan/ curry leaf/ saba

19

Pear Salad *(GF)*

arugula/ squash/ gorgonzola crema/ pepitas/ fig & honey vinaigrette

17

Calamari *(GF)*

herb salad/ grapes/ carrot/ lime/ chili-peanut crumble

19

Truffle Fries *(GF)*

black truffle oil/ pecorino/ roasted garlic & rosemary aioli

14

Lambert's House Made Bread

complimentary with your entrée, served with whipped salted butter

-additional bread accoutrements 5 each-

garlic confit/ marinated castelveltrano olives

Thanksgiving Dinner '25

Mains

Prime Black Angus Petit Filet Mignon 4oz/ 8oz

garlic mashed potato/ brussels sprouts/ crispy onions/ red wine demi-glace

43 / 78

Thanksgiving Turkey Plate

roasted turkey breast/ confit dark meat/ garlic mashed potato/ cornbread + chorizo stuffing/ sweet potato gratin/ creamed spinach/ cranberry ginger compote

55. (*price subject to minor change)

Scottish Salmon *(GF)*

parsnip puree/ swiss chard/ citrus velouté/ hazelnut/ cranberry

37

'Ratatouille'

zucchini ribbons/ smoked tomato/ olive/ eggplant/ basil/ pint nut

30

Additions

petit filet mignon 35 / wild prawns 17

Chef Adam Dooling

22% gratuity may be added to parties of 5 or more and to unsigned credit card receipts
A maximum of two credit cards per table.

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

Please inform your server of any allergies. Our fryer uses peanut oil.