

THE
RED
CAT

Thanksgiving

APPETIZERS

VICHYSOISE

crème fraîche, prosciutto, leek

OCTOPUS A LA PLANCHA

'nduja, crispy fingerlings, salsa verde

SCOTTISH SALMON CRUDO

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

CHICKEN LIVER AND FOIE GRAS TERRINE

brandied prunes, pickled carrots, grilled bread

ARUGULA SALAD

frisée, parmesan, red wine vinaigrette

ROASTED DELICATA SQUASH

burrata, pomegranate, hazelnut

DUCK RISOTTO

maitake, ricotta salata, truffle

ENTRÉES

LONG ISLAND DUCK BREAST

carrot, orange, hazelnuts

GRILLED SKIRT STEAK

fingerlings, mustard greens, horseradish, black pepper jus

BUTTER BASTED ORGANIC TURKEY

sausage stuffing with pan juices

SCALLOP

cauliflower, chanterelle, brown butter

HAKE

braised fennel, little neck clams, kale

VEGETABLE SIDES

(ADDITIONAL COST PER ITEM)

HEN OF THE WOODS MUSHROOMS 10

BRUSSELS SPROUTS WITH PANCETTA AND SCALLION 10

RED HOT RAPINI WITH TOASTED GARLIC 9

SWEET POTATOES AND MARSHMALLOS 9

DESSERTS

APPLE CRISP

cranberries, oatmeal streusel, french toast ice cream

CHOCOLATE OLIVE OIL CAKE

dark chocolate mousse, olive oil ice cream

PUMPKIN PIE

maple crème fraîche, ginger snap cookie

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

THE RED CAT · 227 TENTH AVENUE, NEW YORK, NY 10011 · PH 212 242 1122 · WWW.THEREDCAT.COM