



# Clarke Cooke

## Thanksgiving

### Soups and Salads

Newport Clam Chowder 8.00/10.00

Beef, Barley and Autumn Vegetable Soup 8.00/10.00

Mixed Green Salad

*onions and herb vinaigrette* 10.50

Kale Salad

*prufrock cheese, marcona almonds, farro, pickled onions, pear, honey dijon vinaigrette* 17.75

### Oyster Bar

Chef's Daily Selection of Oysters on the Half Shell  
*cocktail sauce and mignonette* 3.50 each

Chilled Carolina Shrimp Cocktails 8 pc 22.00

Littlenecks on the Half Shell 2.75 each

Chilled Jumbo Shrimp 4.25 each

Chilled Lobster in the Shell half 19.00 whole 37.00

— *Plateaux de Fruits de Mer* —

Le Sampler 2 oysters, 2 littlenecks, 2 shrimp 19.00

Le Petit 6 oysters, 6 littlenecks, 4 shrimp, half chilled lobster 65.00

Le Grand 12 oysters, 12 littlenecks, 12 shrimp, whole chilled lobster 160.00

### Appetizers

Lobster Salad

*avocado, blood orange, radish, fennel, cucumber, haricots verts, orange and lime dressing* 29.50

House Cured Gravlox of Salmon

*snake caviar, cauliflower purée, green apple gelée, orange and lemon confit vinaigrette* 21.75

Chilled Maine Crabmeat

*avocado, tomatillo, tomato, sherry vinaigrette* 22.00

Country Paté

*rilette of duck and pork, marinated vegetables à la grecque, dijon, toasted bread* 18.75

Warm Asparagus

*avocado, roasted red and golden beets, pickled shallots, grapefruit, lemon-honey-vanilla bean vinaigrette, green apple* 17.50

### Entrées

Native Cod

*lobster and autumn vegetable salpicon, spinach and leek purée, shallot bacon jam, curried lobster sauce* 32.50

Native Lobster

*out of the shell, corn crespelle, trumpet royale mushrooms, crisp onions, sauce poivre rose* 48.00

Roast Loin of Venison

*autumn fruit chutney, roasted red and golden beets, creamed cabbage and bacon, sauce poivrade* 49.50

Wood Grilled Filet Mignon

*green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise* 55.50

Tofu and Mixed Vegetable Tikka Masala

*curry-spiced tomato sauce, basmati rice, cashew purée, lime, cilantro* 22.75

## Roasted All Natural Turkey from Jaindl Farms

*traditional stuffing, cranberries, butternut squash, mashed potatoes, giblet gravy*

(includes soup or green salad; choice of pumpkin pie, apple crisp, or crème brûlée)

Adult 70.00 Child 28.00