

CLINK.

THANKSGIVING DINNER

\$75 Per Person

Assorted Fresh Baked Rolls with Honey Whipped Local Butter
Warm Glass of Locally Harvested Apple Cider

FIRST COURSE

Autumn Greens | Caramelized Local Apples | Local Goat Cheese | Cider Vinaigrette | Cape Cranberries
Celery Root and Sugar Pumpkin Potage | Toasted Pepitas | Brown Butter

SECOND COURSE

Herb Roasted Naturally Raised Turkey

Turkey Thigh Gravy | Mushroom Sausage Dressing | Cape Cranberry Sauce
Maple Scented Butternut Squash | Creamy Northeast Potatoes | Green Beans with Almonds

The Gardener's Plate

Roasted Acorn Squash | Toasted Grains | Maple Scented Butternut Squash | Green Beans with Almonds

Tarragon Roasted East Coast Salmon

Green Beans with Almonds | Maple Scented Butternut Squash

10 Ounce Center-Cut Sirloin

Wild Mushrooms | Green Beans with Almonds | Creamy Northeast Potatoes (\$20 additional charge)

DESSERT

Your Own Pecan Pie | Cinnamon Chantilly | Fresh Blackberries
Salted Caramel Chocolate Tart | Maine Sea Salt | Chocolate Sauce

EXTRAS FOR THE TABLE

CLINK.'s Farmhouse Cheese and Charcuterie Platter 39

Dozen Poached Jumbo Shrimp Cocktail 21

Alaskan Crab Legs on Ice 29

Sides for the table:

Mushroom Sausage Dressing ... 15

Creamy Northeast Potatoes ... 15

Maple Scented Butternut Squash ... 15

Cape Cranberry Sauce ... 12

@eatdrinkclink on Instagram

**cooked to order; consumption of raw animal and/or undercooked proteins may increase your risk of food borne illness*

Before placing your order, please inform your server if a person in your party has a food allergy

Gratuity of 18% is added to parties of 6 or more