

THANKSGIVING

Thursday, November 25, 2021

1 pm – 8 pm | Last seating at 7:30 pm

\$95 per person ++ | \$35 per child, age 10 and under



BREAD SERVICE CORNBREAD AND POPOVERS



APPETIZERS *choice of*

OCTOPUS CARPACCIO*

red chili, fennel, citrus, kalamata olive aioli

BAY SCALLOP AND BUTTERNUT SQUASH SOUP

fennel, dried apricot and cilantro pesto

AUTUMN HARVEST SALAD

prosciutto, beets, burrata, butternut squash, candied walnuts, basil and balsamic

TUNA TARTARE*

avocado, shaved vegetable salad, potato crisps

DUCK DUMPLINGS

candied chestnuts, blood orange and cranberry chutney

LOBSTER DUMPLINGS

chili oil, tomato miso, basil, preserved lemon

WAGYU BEEF TARTARE*

crispy rice, spicy shrimp chips



MAINS *choice of*

TURKEY

herb stuffing, crispy brussels, sweet potato, haricot verts, whipped potatoes, cranberry

DUCK

vanilla bean sweet potatoes, wilted lacinato kale, moroccan glaze, crispy kale chips for garnish

CRISPY PRAWNS AND SCALLOPS

pumpkin dumplings, crispy fennel, fondant potatoes, scallop jus

HALIBUT

almond cauliflower "rice", poached grapes, roasted mushrooms, watercress

GINGER SESAME SALMON

beets, butternut squash, turmeric carrots

SMOKED BEEF SHORT RIB

horseradish mashed potatoes, smoked butternut squash noodles, thai chili oil drizzle

7 OZ. FILET MIGNON

brussels, sweet potato hash, forest mushrooms



SIDES +9 each

VANILLA BEAN SWEET POTATOES

WHIPPED POTATOES

BRUSSELS SPROUTS

MUSHROOMS

STUFFING

CRISPY FINGERLINGS

GRAVY

(included with whipped potatoes or stuffing)



DB "SALT AGED BEEF" *

David Burke Himalayan Salt Aging: Patent US 7,998,517 B2

20 OZ DRY AGED RIBEYE ^{GF}

+30

SIGNATURE CHATEAUBRIAND ^{GF}

on the bone (for 2) ^{GF} +65



DESSERTS *choice of*

TOM THE TURKEY SUNDAE

Vanilla gelato, giblet caramel, cranberry, whipped cream

TRIPLE CHOCOLATE MOUSSE CAKE

raspberries, toasted almonds, whipped cream

CHOCOLATE CHIP ICE CREAM SLIDERS

amarena cherries, pistachios, toasted marshmallow, chocolate sauce

CLASSIC PECAN PIE

bourbon sauce, vanilla gelato

SPICED PUMPKIN MOUSSE TART

cranberry, candied pumpkin seeds, whipped cream

DB'S CHEESECAKE LOLLIPOP TREE *for the table*

toffee crunch, cherry pistachio, chocolate tuxedo, with bubblegum whipped cream



TABLE SHARES

CHARCUTERIE for two

+23

house made boursin, crostini

OYSTERS*

naked (6)

+22

dressed (5) crab, plum mignonette

+29

CLOTHESLINE MAPLE BACON

+24

lemon, pickle

RED HORSE

BY DAVID BURKE

REDHORSEBYDB.COM

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@CHEFDAVIDBURKE

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

11.8.21