

Vyne Thanksgiving Dinner

As a family-owned restaurant, we understand how important it is to be surrounded by family during the holiday season. We are thankful that you chose to be with us this year. We are also incredibly thankful for our amazing staff for giving up time with their families and being here with us today.

From our family to yours... Happy Thanksgiving.

~Dean, Linda, Dean John, Rachel, and Alex.

Three Course Prix-Fixe

First Course

(choice of soup or salad)

Arugula Salad

Baby Arugula, Dried Cherries, Crumbled Goat Cheese, Shaved Fennel, Roasted Pumpkin Seeds, Orange-Honey Vinaigrette

Butternut Squash Bisque

Crème Fraîche

Salt Roasted Beets

Salt Roasted Beets, Applewood Smoked Bacon, Ricotta Salata, Hazelnuts, Pomegranate Molasses

Seafood Chowder

Georges Bank Cod, Shrimp, Local Littleneck Clams

Main Course

(choice of one entrée)

All entrees served with roasted vegetables, whipped yukon gold potatoes & haricot vert

Herb Roasted Turkey • 58

Cornbread & Sausage Stuffing, Leeks, Potato Puree, Haricot Vert, Turkey Gravy

5 Spice Duck Breast • 60

Duck Confit Risotto, Wilted Tatsoi, Chestnuts, Membrillo Glaze

Smokey Butternut Squash • 50

Sautéed Kale, Ancient Grains, Apple Gastrique

Pan Roasted Halibut • 60

Jumbo Lump Crab Fried Rice, Grilled Scallions, Salsa Macha

Coffee Rubbed Prime Rib • 64

Loaded Twice Baked Potato, Grilled Asparagus, Buerre Blanc. Add picked Lobster Meat +\$15

Dessert Course:

(choice of one)

**Chocolate & Peanut Butter
Pots De Creme**

Crème Brûlée

Pumpkin Pie

Warm Apple Crostata

A La Carte Add-Ons

Fried Calamari • 15

Point Judith Calamari, Fried Pickles, Cherry Peppers, Spicy Marinara

Seared Jumbo Lump Crab Cakes • 18

Seared Jumbo Lump Crabmeat, Scallions, Tomato Saffron Aioli

Mac & Cheese • 14

House Cheese Blend, Seasoned Bread Crumbs