

THE
RED
CAT

Thanksgiving 2016

APPETIZERS

LENTIL SOUP

cotechino, manchego, rosemary

CRISPY FRIED OYSTERS

warm potato salad, pickled shallots, bacon vinaigrette

SCOTTISH SALMON CRUDO

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

CHICKEN LIVER AND FOIE GRAS TERRINE

brandied prunes, pickled carrots, grilled bread

BITTER GREENS SALAD

ricotta salata, red onion, walnut-apple vinaigrette

BLISTERED HARD SQUASH

pear, pepitas, pomegranate, chanterelles, roasted lemon vinaigrette

CELERY ROOT AND TALEGGIO RAVIOLI

brussels sprouts, pomegranate, walnut sauce

ENTRÉES

GRILLED HERITAGE PORK

creamy polenta, rapini, tomato vinaigrette

GRILLED SKIRT STEAK

fingerlings, mustard greens, horseradish, black pepper jus

BUTTER BASTED ORGANIC TURKEY

sausage-fig stuffing with pan juices

CRISPY SKIN SALMON

red cabbage, figs, mustard vinaigrette

LOCAL SKATE

cauliflower, roasted grapes, chestnuts, brown butter vinaigrette

VEGETABLE SIDES (ADDITIONAL COST PER ITEM)

POTATO PUREE 9

BRUSSELS SPROUTS WITH PANCETTA AND SCALLION 10

RED HOT RAPINI WITH TOASTED GARLIC 9

CINNAMON BUTTERED SWEET POTATOES 9

DESSERTS

BANANA CROSTATA

caramel sauce, rum-raisin ice cream

ROCKY ROAD SUNDAE

almonds, marshmallow, chocolate brownie ice cream

PUMPKIN PIE

maple crème fraîche, ginger snap cookie

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

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