WE'D LOVE TO SET A PLACE FOR YOU!

THANKSGIVING FEAST AT

ZEPHRUS

5 COURSE PRIX FIXE THURSDAY, NOVEMBER 25, 2011

Two hour seating, 1-5pm. $42 / $18 kids. Please call early for reservations 508-693-3416

Benjamin deForest, Executive Chef

GREETINGS

Butternut Squash Bisque finished w/ Pumpkin Seed Oil

BEGINNINGS

Choice of

Caesar Salad w/ White Anchovies & Roasted Garlic Crostini

Fall Market Greens w/ Pumpkin Seed crusted Goat Cheese & Malted Cider Vinaigrette

APPETIZERS

Choice of

Codfish Brandade Brioche & Domestic Caviar

Gnocchi w/ Duck Confit Sweet Parsnips dressed w/ Truffle Oil

ENTRÉES

Choice of

Roast Turkey Cornbread Stuffing
Classic Mashed Potatoes, Candied Carrots
Sweet Potato Brûlée, Giblet Gravy
Housemade Cape Cod Cranberry Sauce

New York Strip Steak Al Forno Scalloped Potatoes
Grilled Asparagus & Red Wine sauce

Grilled Yuzu Glazed Salmon Purple Sticky Rice
Baby Bok Choy & Ponzu

extra sides $5

FRESHLY BAKED Z DESSERTS

Choice of

Apple Pie | Pumpkin Pie | Fallen Chocolate Cake | Pumpkin Crème Brûlée

before or after your meal, please enjoy "The Game" on the big screen in the John Adams Room.
private dinning rooms available for large parties.

pre fixe includes coffee & tea - does not include beer& wine, gratuity or taxes.

OFF ZEASON AT ZEPHRUS