



Thanksgiving Dinner: 3:00pm-8:30pm

extras for the table

platters

house-baked bread plate 7

three types of freshly baked bread, cultured butter, preserves

antipasti for two 24

daily selection of our favorite snacks served w. crostini

cheese plate 24

three of our favorite cheese served w. toast + honeycomb

snacks

warm olives 9

marinated mushrooms 9

Parmigiano-Reggiano+honey 14

Jamon Serrano 12

sides

stuffing 10

pommes puree 10

polenta 10

green beans 10

gravy 6

cranberry sauce 6

As part of our continued response to the ongoing coronavirus pandemic, all purchases at Juliet + Company restaurants will now be subject to a 15% administrative charge. With limited capacity and social distancing measures in place to keep our staff safe, along with the increasing costs of packaging and PPE, this charge will help offset the cost of doing business right now. As always, staff are paid full wages at Peregrine. We appreciate your understanding.

three course prix fixe 75

first course (choose one)

Parker House rolls will be included for the table

turkey liver mousse

cranberry, cherries, crostini

fall salad

greens, rice, seeds, maple-roasted squash, sherry vinaigrette

garlic Gulf shrimp

roasted potatoes, sherry vinegar

main course (choose one)

free range turkey roulade

cornbread dressing, potato puree, cranberry sauce, gravy

spiral ham

celery root purée, maple glaze, farro

bluefish fra diavolo

Catalan ratatouille, miso-glazed eggplant, orange

pappardelle

mushrooms, squash, pecorino

roasted cauliflower

celery root purée, miso glaze, farro

Dessert (choose one)

bourbon pecan orange pie

black pepper pumpkin pie

apple crumb pie

chocolate tahini pie

*All room service orders are subject to a \$5 service fee and 18% gratuity
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.