



THANKSGIVING

JOIN US SAFELY IN OUR LARGE, SOCIALLY-DISTANCED DINING ROOMS

THURSDAY NOVEMBER, 26TH, 2020

\$69 PER ADULT | \$35 PER CHILD UNDER 12

DOES NOT INCLUDE TAX OR GRATUITY | DINNER MENU ALSO AVAILABLE

STARTERS

CHOOSE ONE

ROASTED BUTTERNUT SQUASH SOUP
MUSHROOMS, LEEKS

MINI ICEBERG WEDGE
BACON LARDONS, BLEU CHEESE

MAIN COURSE

HERB ROASTED TURKEY BREAST
SAUSAGE & CORNBREAD STUFFING
CRANBERRY RELISH & GIBLET GRAVY

BRUSSELS SPROUTS
BACON & SHALLOTS, BANYULS WINE VINEGAR

POTATOES AU GRATIN
GRUYERE, CHEDDAR, PARMESAN

DUCK FAT ROASTED ROOT VEGETABLES

DESSERT

CHOOSE ONE

CLASSIC PUMPKIN PIE
CINNAMON WHIPPED CREAM

PECAN PIE
VANILLA ICE CREAM

APPLE TART
VANILLA ICE CREAM

SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE

THANKSGIVING AT HOME WITH S&W

\$295 - SERVES 4-6 GUESTS, WITH PLENTY OF LEFTOVERS!

ORDER AHEAD BY SATURDAY, NOVEMBER 14TH

PICK UP ON WEDNESDAY, NOVEMBER 25TH

[CALL US](#) OR [ORDER ONLINE](#)

YOUR PACKAGE WILL CONTAIN:

READY-TO-ROAST BONELESS HERB-SEASONED TURKEY BREAST

SAUSAGE & CORNBREAD STUFFING

CRANBERRY RELISH & GIBLET GRAVY

BACON & SHALLOT ROASTED BRUSSELS SPROUTS

POTATOES AU GRATIN

DUCK FAT ROASTED ROOT VEGETABLES

CHOICE OF TWO HOUSE MADE DESSERTS:

PUMPKIN PIE | APPLE TART | PECAN PIE

ADD S&W WINES – FOR AN ADDITIONAL \$75

ONE BOTTLE OF SAUVIGNON BLANC & ONE BOTTLE OF PROPRIETARY RED



OR IF YOU PREFER, JOIN US SAFELY IN OUR LARGE SOCIALLY-DISTANCED DINING ROOMS

FOR A PRIX FIX 3-COURSE THANKSGIVING MENU

\$69 PER ADULT | \$35 PER CHILD UNDER 12

DINNER MENU ALSO AVAILABLE | RESERVATIONS REQUIRED

SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE