

THANKSGIVING AT THE DAKOTA 2024

Thursday, November 28th, 2024

Craft Cocktails

Dakota "75" 18

wonderbird gin, citrus, veuve clicquot, meringue

Pumpkin-Spiced Milk Punch 16

st. remy, tds, dairy, spices

Dakota Old Fashioned 15

pinhook "resolve 2023" bourbon, angostura, "TDS"

Pear Well 18

tito's, st. germain, pear purée, citrus

Lemon Meringue Pie (mocktail) 9

citrus, egg white, turbinado

Wines by the Glass

WHITES

MORGADÍO ALBARIÑO 14

PETER LAUER "BARREL X" RIESLING 12

HOURLASS SAUVIGNON BLANC 14

POSTMARK CHARDONNAY 13

DROUHIN SAINT-VERAN (CHARDONNAY) 12

XARMANT TXAKOLI (HONDARRIBI) 11

ROSÉ

CHÂTEAU HENRI BONNAUD ROSÉ (GRENACHE) 11

REDS

ISABEL FERRANDO CÔTES DU RHÔNE (GRENACHE) 15

DROUHIN BOURGOGNE ROUGE (PINOT NOIR) 14

DECOY "LIMITED" MERLOT 14

CAYMUS-SUISUN PETITE SIRAH 16

MARTÚE CAMPO DE LA GUARDIA (CABERNET, SYRAH) 12

MINER "EMILY'S CUVÉE" CABERNET SAUVIGNON 23

ADAPTATION CABERNET SAUVIGNON (ODETTE) 28

BUBBLY

VEUVE CLICQUOT "BRUT, YELLOW LABEL" (CHAMPAGNE) 21

DECOY BRUT CUVÉE SPARKLING 11

DOPFF & IRION (SPARKLING ROSÉ) 11

Starter

LOUISIANA OYSTER PATTY

sherry-garlic-herb crème, wild mushrooms

PICKLED FALL BEET SALAD

three maids dairy chèvre, candied walnuts, tomato, frisée-arugula; balsamic vinaigrette

FRIED GREEN TOMATO

shrimp remoulade

bibb lettuce, deviled egg, tomato, red onion

THE CDA GUMBO

smoked chicken, roasted duck, andouille; jasmine rice

THE CRAB AND BRIE SOUP

Dessert

WHITE CHOCOLATE BROWNIE

vanilla bean ice cream, bittersweet chocolate

BANANAS FOSTER BREAD PUDDING

winter-spiced rum butter

PUMPKIN CHEESECAKE

gingersnap crust, fall spice crème anglaise

JUDY'S COCONUT CAKE

crème anglaise; raspberry sauce

SWEET POTATO PECAN PIE

bourbon caramel

Main Course

A THANKSGIVING PLATE...

ROASTED TURKEY

turkey velouté; cornbread dressing

STEEN'S-CURED PORK TENDERLOIN,

creamed potatoes, smokehouse squash; citrus cranberry sauce

VEAL SALTIMBOCCA

prosciutto, creamy polenta, sage butter; asparagus

BRAISED BEEF SHORT RIBS

root vegetable purée, roasted baby carrots, mushroom jus; horseradish crème fraîche

BRONZED REDFISH AMANDINE

haricots verts, sweet potato brabants, steen's brown butter vinaigrette; toasted almonds

PAN ROASTED FILLET OF SALMON

fennel-spinach creamed orzo pasta, crispy gulf oysters; pernod butter

seventy-nine dollars

for three courses plus tax and gratuity