Thanksgiving at the Dakota

Thursday, November 26th, 2026

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
Trefethen "Oak Knoll District" Riesling 13
Dubard "Couer du Mont" Sauvignon Blanc 12
Duckhorn Chardonnay 15
Joseph Drouhin Saint-Veran *(Chardonnay)* 12
Xarmant Txakoli *(Hondarribi)* 11

Rosé

Peyrassol "La Croix" *(Rosé of Cinsault, Grenache, Syrah)* 12

Reds

Isabel Ferrando Côtes du Rhône (Grenache) 15
Drouhin Bourgogne Rouge *(Pinot Noir)* 14
Bergström Willamette Valley Pinot Noir 24
Decoy "Limited" Merlot 14
Château Bourbon la Chappelle 12
Miner "Emily's Cuvée" Cabernet Sauvignon 23

Bubbly

Bollinger "Special Cuvée" *(Champagne)* 25
Simonnet-Febvre Crémant de Bourgogne *(Sparkling Rosé)* 20
Decoy Brut Cuvée (Sparkling) 11

Starter

Louisiana Oyster Patty
sherry-garlic-herb crème, wild mushrooms

Pickled Beet Salad
baby arugula, gorgonzola, red onions, roasted walnuts; pomegranate 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

Chocolate Sheba
salted caramel, candied pecans

Bananas Foster Bread Pudding
cinnamon-dark rum butter

Burnt Basque Cheesecake
warm apple compote; cinnamon chantilly crème

Judy's Coconut Cake
crème anglaise; raspberry sauce

Sweet Potato-Bourbon Pecan Pie
maple-bourbon crème

Main Course

A Thanksgiving Plate of Both...

Roasted Turkey
turkey velouté; cornbread dressing; citrus cranberry sauce

Steen's-Cured Pork Tenderloin,
buttermilk mashed potatoes, smokehouse squash; fall apple-mustard relish

Veal Saltimbocca
prosciutto, creamy chèvre 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 purée, steen's brown butter vinaigrette; toasted almonds

Pan Roasted Fillet of Salmon
fennel-roasted potatoes lyonnaise; spinach-pernod crème; lardons

eighty-eight dollars

for three courses plus tax and gratuity