

THE  
TAVERN

THANKSGIVING

For reservations email: [tavern@wsnewyork.com](mailto:tavern@wsnewyork.com)

**APPETIZERS**

*Fall Garden Salad*

Fort Troy Goat Cheese, Seasonal Vegetables

*Salmon "Tartare"*

Dill Foam, Crème Fraîche, Salmon Roe

*Cauliflower Soup*

Bacon Crumble, Avocado Oil

**ENTREES**

*Monkfish*

Chantrelles, Asparagus, Cauliflower Purée, Urfa Pepper

*Turkey*

Cranberry Jus, Sweet Potatoes Pave, Sage Crumble

*Filet Mignon*

Bordelaise Jus, Béarnaise Butter, Marble Potatoes, Shoestring Fries

**SIDES**

*Stuffing*

*Mashed Potatoes with Gravy*

*Cornbread with Maple Butter*

**DESSERTS**

*Pumpkin Pie*

Pepita Crunch, Chantilly & Toasted Marshmallow Ice Cream

*Chocolate Blackout Cake*

Spiced Cranberry & Malted Milk Ice Cream

*Vanilla Bean Rice Pudding*

Warm Apple Compote, Butterscotch & Pecan Streusel

*Pecan Pie*

Smoked Bourbon & Milk Chocolate Ice Cream

**Three Course Prix Fixe - \$145**

**Wine Pairings - \$88**

37 Hudson Yards | @thetavernbyws | [thetavernbyws.com](http://thetavernbyws.com) | 212-564-3005