



# INTREPID

STEAK | SEAFOOD | RAW BAR

# Thanksgiving

## DINNER

Dinner 5pm - 10pm | À la Carte

### **STARTER**

**ROASTED BUTTERNUT SQUASH SOUP (V) \$21**

*Toasted Pumpkin Seeds, Pumpkin Oil, Mini Corn Bread Muffin*

**FOIE GRAS PARFAIT \$28**

*Toasted Brioche, Belgium Endive Salad, Red Onion Marmalade*

### **ENTRÉES**

**TURKEY ROULADE \$50**

*Roasted Turkey Breast, Pork, Sage & Apricot Stuffing,  
Seasonal Vegetables, Charred Broccolini, Cranberry Jus*

**ROASTED DUCK LEG \$47**

*Creamed White Beans, Wild Mushrooms, Charred Broccolini*

**ROASTED SUNCHOKE RISOTTO (V/GF) \$36**

*Peas, Black Truffle Oil, Sunchoke Crisp*

### **DESSERT**

**CHOCOLATE BOURBON PECAN TART (V) \$16**

*Vanilla Ice Cream, Caramel Pecan Dust,  
Spiced Dark Chocolate Ganache*

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**(V) Vegetarian (GF) Gluten Free**

*17% gratuities will be added to the menu price listed.*

*Consumption of raw or under-cooked meats can present a potential health risk.  
If you have any intolerances or specific diet, please ask your waiter for guidance.*

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