

Vogue

Thanksgiving Menu

NOVEMBER 26, 2026 | \$59.50 P/P

BISTRO | BAR

First Course

Choice of One

LOBSTER BISQUE

Rich, creamy and velvety French Soup

SHRIMP COCKTAIL (3)

Colossal shrimp, horseradish cocktail sauce +12

Add additional Colossal Shrimp +7ea

AUTUMN SALAD*

Field greens, frisée, fresh Bosc pear, Gorgonzola, dried cranberries, red onion, and candied walnuts in a white balsamic-Dijon vinaigrette

Second Course

Choice of One

ORGANIC ROASTED TURKEY BREAST

Includes orange-cranberry chutney and gravy.

Choice of two accompaniments For Third Side +5

ROASTED PRIME RIB OF BEEF

Scalloped potatoes, broccolini, housemade creamy horseradish, puff pastry and au jus +10

CHILEAN SEABASS

Wild mushroom and asparagus Israeli couscous, caperberry beurre blanc sauce +10

MUSHROOM WELLINGTON (PRE-ORDER ONLY)

Puff pastry, balsamic-soy grilled portobello, wild mushroom, vegetable and goat cheese duxelles, roasted garlic mashed potatoes, greens, sun-dried cherry port wine sauce

Accompaniments

GARLIC MASHED POTATOES

Roasted garlic whipped Yukon Gold potatoes

POTATOES AU GRATIN

Yukon Gold potatoes sliced thin and baked with seasoned Béchamel sauce and melted Gruyère

SWEET POTATO PURÉE

Marshmallow topping, maple drizzle

MAC 'N CHEESE

Lumache shell pasta, topped with Parmesan breadcrumbs Add Crumbled Bacon +2

VOGUE STUFFING*

Savory sausage stuffing with toasted pecans, fresh sage, and aromatic herbs

GLAZED CARROTS

Baby carrots glazed with honey and fresh thyme, finished with a touch of butter

GREEN BEANS AMANDINE*

Sautéed in butter with toasted almonds

BRUSSELS SPROUTS

Roasted brussels sprouts, tossed with pancetta and topped with crispy shallots

Third Course

Choice of One

PUMPKIN PIE*

Silky spiced pumpkin puree, chantilly whipped cream, topped with candied walnuts

CROISSANT BREAD PUDDING

Bittersweet chocolate and fresh cranberries baked in vanilla custard, finished with dark chocolate drizzle

CRÈME BRÛLÉE

Housemade vanilla-infused custard topped with caramelized turbinado sugar and fresh fruit

GELATO

Salted Caramel

Kids Menu

Roasted turkey leg, choice of mashed potatoes or mac-n-cheese, side petit bistro salade 39 includes gelato (*Kids meal turkey legs must be ordered when booking reservation*)