

# THANKSGIVING MENU

**3 COURSE MEAL • \$57**

Complimentary glass of Bubbly with all Prix-Fixe menus • Children menu available on request

## 1ST COURSE

**Roasted Butternut  
Squash Soup \$8**  
Crème Fraiche, Brown Soda Bread

**Very Berry Spinach &  
Goats Cheese Salad \$14**  
Balsamic Glaze

**Grilled Lemon Pepper Crusted  
Jumbo Shrimp \$16**  
Thai Chili Dip, Sweetcorn Salsa

## 2ND COURSE

**Sliced Jameson Irish Whiskey Infused Roasted Turkey Breast \$25**  
Roasted Yam, Honey Glazed Carrots, Garden Peas, Sausage & Sage Stuffing, Cranberry Gravy

**Roast Prime Rib Of Beef Au Jus \$28**  
Roasted Potato, Cauliflower Mornay, Bacon Wrapped Brussel Sprouts,  
Scallion Mash Potato, Yorkshire Pudding

**Grilled Sockeye Salmon \$27**  
Yukon Gold Mash Potato, Rainbow Chard with Smoked Bacon, Black Garlic with  
Sage Brown Butter & English Parsley Sauce

**Wild Mushroom Marsala Ravioli \$24**  
Jumbo Ravioli Shells, Mushroom Marsala Wine Sauce, Garlic Toast Points

**Slow Roasted Lamb Shank \$28**  
Garlic Mash Potato, Honey Roasted Diced Root Vegetables, Juniper Berry Red Wine Jus

## 3RD COURSE

**Baked Hot Apple Crumb Cake \$12**  
**Traditional Pumpkin Pie \$12**  
**Banoffee Pie \$12**  
**NY Cheesecake \$12**

## AFTER DINNER DRINKS

**Butterscotch Rum Warm Apple Cider \$14**  
**Irish Coffee \$14 • Espresso Martini \$14**  
**Jamie's Grasshopper \$14 • Warm Apple Cider \$8**  
Please ask for our other after dinner drinks menu

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**CARRAGHER'S**

**New York City**

