

# D Richard's

## THANKSGIVING MENU

This Thanksgiving, we invite you to enjoy a specially curated two or three-course menu that celebrates tradition with a gourmet twist. Indulge in a selection of thoughtfully prepared dishes, each designed to elevate your Thanksgiving dining experience.

WINE PAIRING 55.00 ++    TWO COURSES 55.00 ++    THREE COURSES 85.00 ++

### TO START

#### SQUASH **D**

aerated squash soup | toasted pumpkin seeds | crispy sage  
2022 Fearless Blanc, Chenin Blanc, St Helena, Napa Valley, USA

#### POACHED PEAR **D**

poached pear salad | crispy kale | smoked goat cheese | pickled cranberry  
NV Gloria Ferrer Brut, Sonoma, USA

### MAINS

#### TURKEY **D G**

chestnut & sage stuffing | carrot puree | cranberry sauce  
2022 Château Bel-Air, Médoc, Bordeaux, France

#### HALIBUT **D**

poasted celeriac | spelt barley | king oyster mushroom sauce  
J Vineyards, Chardonnay, Russian River Valley, USA

#### DUCK

poached chicory | plum jam | coffee duck sauce  
2004 Louis Jadot, Gevrey Chambertin 1er Cru, Estournelles, Côte de Nuits, Burgundy, France

#### SIDES

sausage wrapped in bacon 12.00 | brussel sprouts 8.00 | wilted greens 8.00 **V**

### DESSERTS

#### CHOCOLATE CRÉMEUX **D**

cocoa nib tuille | salted popcorn ice cream  
10y Tawny Port, Graham's, Portugal

#### LEMON TART **D G**

italian meringue | shortbread crumb | yogurt ice cream  
2018 A.J. Adam, Riesling, Hofberg Kabiett, Mosel, Germany

#### APPLE TARTE TATIN for Two 10.00 Supplement **D G**

armagnac & prune ice cream  
2016 Sauternes, Château Roumieu, Bordeaux, France

**LEGEND** **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

All Pricing is in USD. Exclusive of 18% Service Charge, 13% GST & 2% Environmental Fee. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs any increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions.