Thursday, November 26TH, 2026

D Richard's

FOUR COURSE THANKSGIVING DINNER | 125++

AMUSE-BOUCHE, STARTER, MAIN COURSE & DESSERT

BEEF TARTLET (D) (G)

BRAISED BEEF, CARAMELIZED ONION, HORSERADISH CRÈME FRAÎCHE, CHIVE

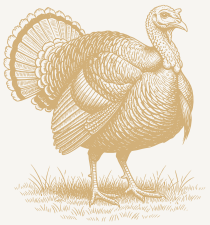
TO START

ROASTED BUTTERNUT SQUASH SOUP (D)
brown butter, maple crème fraîche, toasted pumpkin seeds, crispy sage

MARYLAND CRAB CAKE (G) (SF)
Sweet corn relish, curried aioli, cilantro

HARVEST APPLE SALAD (D) (TN)
baby gem, roasted apple, smoked bacon, aged parmesan, candied pecans, apple cider vinaigrette

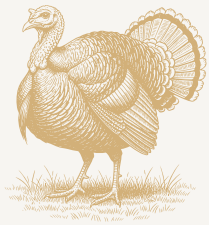
MAINS



HERB-ROASTED TURKEY (G)
cranberry sauce, traditional turkey gravy, cornbread & sage stuffing

ROASTED HALIBUT (D)
caramelized cauliflower purée, sauce meunière, capers, parsley

BEEF TENDERLOIN (D)
woodland mushroom & chestnut fricassee, bourbon peppercorn sauce



SIDES

CORNBREAD & SAGE STUFFING (G) | 6
celery, onion, herbs, turkey jus

CREAMED SPINACH (D) | 6
parmesan, roasted garlic, nutmeg

TRUFFLE MAC & CHEESE (D) (G) | 7
aged cheddar, Parmesan, toasted breadcrumbs

SWEET POTATO GRATIN (D) (TN) | 6
brown butter, maple, pecan, thyme

DESSERTS

BOURBON PECAN PIE (D) (G) (TN)
vanilla bean ice cream, bourbon caramel

CLASSIC APPLE PIE (D) (G)
cinnamon apples, salted caramel, vanilla ice cream

PUMPKIN CHEESECAKE (D) (G)
spiced pumpkin, maple Chantilly, praline

(D) dairy (G) gluten (TN) tree nut (SF) shellfish (V) vegan (VG) vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please advise of any food allergies or dietary restrictions. All prices are in USD. An 18% service charge will be added to your bill.