SALTINE

SHELLFISH • SEAFOOD • SPIRITS

# THANKSGIVING DAY 2026

**2 COURSE PRIX FIXE | $45** PER PERSON | +$25 WITH WINE PAIRINGS**

## ENTRÉE

### Heritage Turkey Breast Roulade

confit turkey leg | herb stuffing
seasonal vegetables | whipped potato
cranberry relish | turkey gravy

**PAIRING** Cru Beaujolais, Château des Jacques Fleurie

## DESSERT

### Cracked Pumpkin Pie

pumpkin mousse | toasted meringue
shortbread crust

**PAIRING** Carmo Vinhos Madeira 10 Year Bual

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

**For parties of 6 or more a 20% standard tip has been applied to your bill for your convenience. You may add additional tip and or adjust as you see fit. For guests starting a tab, any check left unclosed at the end of service will have applied 20% tip for your convenience. This amount may be adjusted by speaking with a manager. One-check policy for parties of 8 or more.