

# Thanksgiving Dinner Prix Fixe

**\$59.95 Per Person**

*(includes choice of one Seasonal Soup or Salad, one Holiday Entree, and one Prix Fixe Dessert)*



## Featured Appetizers

**East Coast Oysters\*** \$3.95 ea  
**Point Judith Clams\*** \$3.50 ea  
**Colossal White Shrimp** \$4.95 ea

**Crispy Fried Brussels Sprouts**  
 smoked bacon, cider vinegar, candied walnuts, maple aioli \$14 | GF

**Garlic & Gorgonzola Bread**  
 rustic bread, garlic aioli, roasted red peppers, gorgonzola \$11

**Seafood Martini**  
 colossal shrimp, maine lobster meat, fresh lump crab meat with seaweed salad & house made remoulade \$22

**Jumbo Lump Crab Cake**  
 with a lemon aioli \$17

**Burrata Salad**  
 vine ripened tomatoes, pesto, balsamic glaze, micro field greens, shaved parmesan \$15

**Mediterranean-Style Calamari Fritti**  
 kalamata olives, artichokes, caper berries, feta, cherry peppers, EVOO, fresh lemon \$16

**P.E.I. Mussels Poulette**  
 garlic herb and white wine sauce with a touch of cream \$16

**Cheese & Charcuterie Board**  
 Chef's selection of cured meats & gourmet cheeses \$24

## Seasonal Soups and Salads

**New England Clam Chowder**

**Classic Caesar Salad**  
 romaine, garlic herb croutons, parmesan ribbons, house-made caesar

**Abigail's Spinach Salad**  
 baby leaf spinach, cranberries, almonds, goat cheese, bacon crumbles, citrus vinaigrette

**Garden Salad**  
 mixed field greens, tomato, cucumber, carrots and red onion with balsamic vinaigrette

**Butternut Squash Bisque**  
 a seasonal favorite

## Seasonal Side Dishes \$5.00

**Broccoli** <sup>GF</sup> • **Roasted Vegetables** <sup>GF</sup> • **Baked Potato** <sup>GF</sup> • **Butternut Squash Puree** <sup>GF</sup>  
**Crispy Brussels Sprouts** • **Garlic Whipped Potatoes** <sup>GF</sup> • **Parmesan-Crusted Fries**



## Holiday Entrees

**Apple Cider Brined Roast Turkey**  
 sage stuffing, green peas, garlic whipped potatoes, cranberry sauce, thyme pan gravy

**Blackened Redfish Nouvelle**  
 shrimp, scallops, leaf spinach, mornay sauce, jalapeño-spiced coleslaw, rice pilaf

**Pan Seared Day Boat Scallops**  
 mushroom & spinach risotto, lemon beurre blanc

**Slow Roast Prime Rib (add \$8)**  
 sea salt crusted baked potato & roasted vegetables

**Rigatoni A'la Vodka**  
 grilled chicken, sweet italian sausage, spinach, caramelized onions, diced pancetta, tomato vodka sauce with a touch of cream

**Maine Lobster Pasta**  
 bowtie pasta, asparagus spears, maine lobster meat, caramelized pearl onions, diced tomatoes, brie, vodka cream sauce

**Ancient Grain Risotto**  
 poached farro, sherry feta cream, peas, roasted red peppers, artichokes, capers, caramelized onions, crushed olives

**Stuffed Pork Tenderloin**  
 chicken apple stuffing, roasted apples, caramelized onions, demi glace over butternut squash puree

**Salmon**  
 oven-roasted salmon with roasted fingerling potatoes & carrots, bearnaise sauce

**Shrimp Fettucine Alfredo**  
 broccoli, fire roasted peppers, shaved parmesan

**Roast Lamb**  
 goat cheese mashed potatoes & sautéed rabe

**Chilean Sea Bass**  
 served over shrimp, tomato & spinach risotto

**Chicken Parmesan**  
 buffalo mozzarella, house-made marinara, linguini pasta



**8 Oz. Filet Mignon Or 14 Oz. New York Sirloin (add \$8)**  
 mashed potatoes and chef-selected vegetables

### TOPS

**Maytag Bleu Cheese** <sup>GF</sup> ..... 5  
**Zwiebel Rings** ..... 4  
**French Top** <sup>GF</sup> ..... 6  
*mixture of Brie & Bleu cheese*

### FROM THE SAUCIER

**Brandy & Peppercorn Au Poivre** <sup>GF\*</sup>  
**Classic Béarnaise** <sup>GF</sup>  
**Chilled Garlic Herb Butter** <sup>GF</sup>  
**Classic Veal Demi Glace** <sup>GF</sup>

## Prix Fixe Desserts

**Pecan Pie**  
 the holiday favorite, served with fresh whipped cream

**Harvest Apple Pie**  
 with a flaky pastry shell and fresh whipped cream

**Pumpkin Pie**  
 a crisp pastry shell filled with our spiced pumpkin filling and topped with whipped cream and caramel

**Warm Viennese Apfel Strudel**  
 topped with a fresh whipped cream and caramel

*Special Holiday Menu available for children 12 years of age and younger - \$19.95 Please ask your server. No separate checks. Menu descriptions do not include all ingredients. In the case of allergies, please notify your server prior to ordering.*



**Abigail's**  
GRILLE AND WINE BAR

*Happy Thanksgiving!*



**MRG**

MILL RESTAURANT GROUP



SIMSBURY



WEST SPRINGFIELD



SOUTH WINDSOR



BLOOMFIELD



MANCHESTER