

# TRADEMARK

bar + kitchen

\$49 per guest · \$22 children [12 and under]

THANKSGIVING

## FIRST

### MARKET LETTUCES

asian pear, nueske's bacon, pepitas, gorgonzola

### BUTTERNUT SQUASH SOUP

herb oil croutons

### SHAVED BRUSSELS CROSTINO

olive oil whipped ricotta

## SECOND

### CIDER-BRINED ROASTED TURKEY

whipped potato, crispy brussels,  
cranberry-fennel sausage stuffing, gravy

### TRUE NORTH SALMON

squash caponata, braised greens

### SWISS CHARD RAVIOLI

wild mushroom, taleggio

## THIRD

### PUMPKIN CHEESECAKE

chantilly cream

### OLIVE OIL WALNUT CAKE

salted caramel gelato

executive chef **adrienne guttieri**

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consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness