

TRADEMARK

bar + kitchen

\$60 per guest · \$25 children [12 and under]

THANKSGIVING

FIRST

MARKET LETTUCES

apples, pancetta, pepitas, bleu cheese, shallot vinaigrette

BUTTERNUT SQUASH SOUP

herb oil, crispy carrots

FETA DIP

hot honey, shishito, dukka

MARGHERITA FLATBREAD

fresh mozzarella, san marzano sauce, parmesan

SECOND

CIDER-BRINED ROASTED TURKEY

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

TRUE NORTH SALMON

heirloom carrots, cauliflower, brown butter caper sauce

RAVIOLI

wild mushroom, parmesan, truffle

RISOTTO

seasonal vegetables, arugula pesto (vegan)

THIRD

PUMPKIN PIE

chantilly cream

APPLE PIE

salted caramel gelato

OATMEAL COOKIES

coconut milk gelato (vegan)

executive chef **alex mixcoatl**

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