

CELEBRATE THANKSGIVING

EMORY'S ON SILVERLAKE | NOVEMBER 23RD 2023

ALA CARTE

Enhance your meal with a small plate to share with the table!

CRAB, SHRIMP & ARTICHOKE DIP

Dungeness crab, shrimp, artichokes, onion, cream cheese, Parmesan, flatbread

19

ASPARAGUS TEMPURA

tempura dipping sauce

12

BRUSCHETTA FLATBREAD

Roma tomatoes, fresh basil, seasoned olive oil, smoked mozzarella, Fontina & provolone cheese, balsamic glaze

12

CARAMELIZED BRIE & FRUIT

rosemary-honey drizzle, croccantini

16

THREE-COURSE DINNER

Please enjoy our three-course dinner with your choice of starter, entree and dessert. Add a small plate to share with your table!

FIRST COURSE

CREAMY CLAM CHOWDER

clams, bacon, red potatoes

CLASSIC CAESAR SALAD GFA

romaine, garlic croutons, Parmesan

SIMPLE SALAD GFA

cherry tomatoes, mixed greens, cucumber, red onion, your choice of dressing

SECOND COURSE

CLASSIC TURKEY DINNER GFA | \$46

oven roasted turkey, mashed potatoes, stuffing, cranberry sauce, seasonal vegetables

SEAFOOD RISOTTO | \$45

sauteed prawns, scallops, Manila clams, seasonal fish, mushrooms, spinach, risotto, panko-Parmesan topping

WILD LINGCOD CADDY GANTY | \$42

oven baked, marinated in white wine, topped with bread crumbs, sour cream, red onion, fresh dill, craisin pistachio rice pilaf, seasonal vegetables

NORTHWEST FILET MIGNON* GFA | \$65

8 oz. chargrilled center cut tenderloin, gorgonzola truffle butter, port demi, cornbread pudding, seasonal vegetables

WILD NORTHWEST SALMON GFA | \$44

chargrilled, sundried tomato basil butter, champ potatoes, seasonal vegetables

THIRD COURSE

APPLE FOLD-OVER PIE

warm housemade pastry-pie crust, vanilla ice cream

PUMPKIN PIE

topped with whipped cream

BUFFALO TRACE BOURBON MOUSSE

smooth & velvety chocolate mousse, Buffalo Trace Bourbon Cream

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GFA WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.

A 3% service charge is included on your check. 100% of this service charge is given to the hourly culinary team members who helped create this meal.