HAWKSMOOR

THANKSGIVING

Prime Rib
with all the trimmings

Châtel Farms rib roast, beef fat roast potatoes, Yorkshire pudding, roasted carrots, buttered seasonal greens, slow-roasted garlic, horseradish cream, bone marrow gravy

75 per person

Nancy's Wellington

Celeriac, oyster & shiitake mushrooms, Nancy's Camembert

34 per person

SIDES

Hawksmoor Stuffing 14
Bone marrow, sausage meat, fresh herbs, sourdough crumbs

Cauliflower Cheese 14
Baked with American farmhouse cheeses

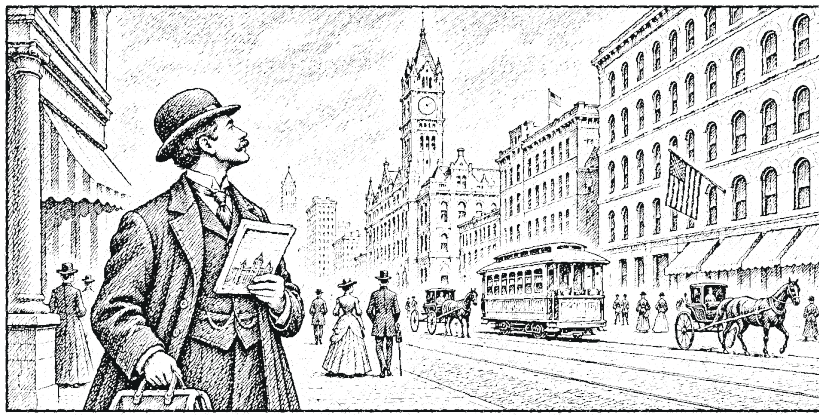
Creamed Spinach 14
Borrowed, gratefully, from the American steakhouse

The Thanksgiving Sharing Roast
For 2 or more

Charcoal-roasted prime rib, beef & bone marrow stuffing, Yorkshire puddings, beef fat roast potatoes, cauliflower cheese, honey-roasted carrots & parsnips, buttered cabbage, slow-roasted garlic, horseradish cream, bone marrow gravy

150

Before placing your order, please inform your server if a person in your party has a food allergy. Please scan for allergen & dietary information.



In the 1850s, an English visitor to New England noted that turkey was to Thanksgiving what roast beef and plum pudding were to Christmas back home. It was a neat division, and it largely held.

But not everywhere. In 1895, **The Jackson hotel** here in Chicago put ribs of prime beef with Yorkshire pudding on its Thanksgiving menu, right next to the turkey. Plenty of other 19th-century American menus did much the same.

We're a British steakhouse in America, so we're following The Jackson's lead. Prime rib, cooked slowly on the bone, with Yorkshires, bone marrow gravy and all the trimmings. ***The turkey we'll leave to you.***