
BARNEY'S

Established 1893

FOUR-COURSE THANKSGIVING DINNER

THURSDAY NOVEMBER 27, 2025

\$95 PER PERSON ~ \$35 FOR KIDS 10 & UNDER

FIRST COURSE

DUCK PATÉ, CROSTINI, OLIVES

SECOND COURSE

BUTTERNUT SQUASH SOUP, ROASTED PUMPKIN SEEDS

WINTER GREENS, RADICCHIO, ROQUEFORT, TOASTED PECANS
CHAMPAGNE VINAIGRETTE

MARYLAND CRAB CAKE, FIELD GREENS, LEMON-CAPER EMULSION

TUNA TARTARE, WONTON CRISPS, JULIENNE MANGO, ASIAN SLAW
GINGER HOISIN SAUCE

PORTOBELLO MUSHROOM CREPE, GOAT CHEESE, ROASTED RED PEPPERS
BASIL, BALSAMIC REDUCTION

HUDSON VALLEY FOIE GRAS, PISSALADIÈRE, MANGO CHUTNEY +\$17

THIRD COURSE

BARNEY'S TURKEY, SAGE STUFFING, SWEET POTATO PUREE, BALSAMIC ROASTED
BRUSSELS SPROUTS, CRANBERRY COMPOTE, GRAVY

CRISPY SKIN SALMON, RISOTTO, ASPARAGUS
DILL HOLLANDAISE SAUCE

FILET MIGNON, POTATO AU GRATIN, STRING BEANS
RED WINE SAUCE + \$12

HERB CRUSTED RACK OF LAMB, BRAISED CANNELLONI BEANS, CARROTS
ONIONS, WATERCRESS +\$15

PAN SEARED BRONZINO, WILD RICE, SAUTEÉD SPINACH, PROVENÇAL SAUCE

HOMEMADE PAPPARDELLE, SPINACH, CHARRED ONIONS, TOASTED ALMONDS
HERB CREAM SAUCE

DESSERT

PUMPKIN PIE WITH WHIPPED CREAM
CHOCOLATE TRES LECHES WITH VANILLA GELATO
APPLE CRISP WITH VANILLA ICE CREAM

KIDS MENU

SMALL TURKEY PLATE, MASHED POTATOES, VEGETABLES

PENNE PASTA WITH MARINARA SAUCE OR BUTTER

CHICKEN FINGERS WITH FRIES

DESSERT: BROWNIE SUNDAE W/VANILLA ICE CREAM &
WHIPPED CREAM