

Thanksgiving *chez* le Crocodile



Join us Nov. 26th, as chefs Jake Leiber and Aidan O'Neal prepare a special Thanksgiving menu, with a variety of dining options available— outdoor, indoor, or private.

Le Crocodile

Outdoor Dining - *on our heated Garden Terrace*

Indoor Dining in Le Crocodile - *with decadent distance between tables*

Le Crocodile Upstairs

Our new offering for intimate dinners, hosted in converted hotel rooms across the second floor of Wythe Hotel. These private dining rooms combine the hallmarks of Le Crocodile's New York Times' three-star dining experience within the privacy of an individual hotel room, just upstairs from the restaurant.

Menu

To Start

Winter Squash Soup with Black Truffle

Waldorf Salad with Apple, Walnuts, Celery and Stilton

To Share

Heritage Turkey— *carved to order*—with Cranberry Sauce

Sourdough Stuffing with Sage and Pork Sausage

Mashed Potatoes

Honey and Maple Glazed Carrots

Green Bean Casserole with Mushrooms and Shallots

To Finish (choice of – one per guest)

Pear Frangipane Tart with Whipped Crème Fraîche

Pumpkin Pie with Brandy Cream

Concord Grape Sorbet

Chocolate Sorbet

Pistachio Ice Cream

Maple Ice Cream

**Vegetarian menu available upon request*

Le Crocodile

Indoor and Outdoor Dining

\$110 per guest

Le Crocodile Upstairs

Private Dining Room

\$150 per guest

Reservations

Le Crocodile

- Reservations available between 2:30-9pm for parties of 2 to 6 guests
- A credit card is required at the time of booking. Any cancellation less than 48 hours in advance of the reservation will result in a fee of \$110 per guest in the reservation.

Le Crocodile Upstairs

- Reservations available between 1-8:15pm for parties of 4 to 10 guests
- A credit card is required at the time of booking. Any cancellation less than 48 hours in advance of the reservation will result in a fee of \$150 per guest in the reservation.

Please reach out to our reservations team with any questions: reservations@lecrocodile.com