

# THANKSGIVING | November 27, 2014

For groups of 9 or more reservations will be accommodated in The Lambs Club Bar. Please email or fax this completed form and a copy of both the front and back of your credit card to 212.997.5261 or reservations@thelambsclub.com. Please call us at 212.997.5262 to confirm receipt of your fax/email.

Without the copy of your credit card we will not be able to confirm your reservation. We need to receive this completed form within 48 hours of booking the reservation or else your reservation block will be released. Your credit card will only be charged if you cancel within 24 hours of your reservation or do not show up.

Name on Credit Card: \_\_\_\_\_  
Credit Card Number and Type: \_\_\_\_\_  
Expiration Date: \_\_\_\_\_  
Security Code on Back of Card (3 digit #): \_\_\_\_\_  
Billing Address: \_\_\_\_\_  
\_\_\_\_\_

Phone: \_\_\_\_\_  
Email: \_\_\_\_\_

Number of adults attending: \_\_\_\_\_  
Number of children attending: \_\_\_\_\_

"I authorize The Lambs Club to charge my credit card for the amount of \$85.00 (per adult) and \$35 (per child) plus tax and gratuity (20%) per person."

Signature: \_\_\_\_\_

Check this box if you do not want a bill presented onsite. The credit card on file will be charged and a receipt will be email the next day.

## Below Menu will be Served Family Style to All Guests

### APPETIZERS

Petite Lettuces and Heirloom Apples, Fennel, Sweet Carrots, Hazelnut Dressing  
Lambs Club Bucatini, Crab, Calabrian Chili, Saffron, San Marzano Tomato  
Country Style Pork Terrine, Jicama, Mustard Seed, Chanterelle Mushrooms

### MAINS

Roasted Heritage Turkey Breast, Glazed Turkey Leg, Celery Root, Barley, Cranberry-Turkey Jus  
Red Wine Glazed Beef Short Rib, Yukon Gold Potato, Braised Swiss Chard, Horseradish

### SIDES FOR THE TABLE

Crispy Brussels Sprouts, Malt Vinegar Dressing  
Whipped Sweet Potatoes, Chinese Five Spice & Ginger Marshmallow  
Fennel Sausage and Cornbread Stuffing, Braised Giblet Gravy  
Aromatic Wild Rice, Currants, Almonds, Celery

### DESSERTS FOR THE TABLE

Pumpkin Spiced Cake, Pecan Pie, Apple Walnut Tart, Assorted Chocolate Bonbons, Ginger Snap Cookies,  
Butternut Squash Macaron, Egg Nog Ice Cream, Cranberry Sorbet