

Is it just us or is turkey on your brain 24-7? Well it should be with Thanksgiving just around the corner. If you're among the scores of people opting to dine out this Thanksgiving, choosing a restaurant can be as overwhelming as hosting your own Thanksgiving soiree. Fear not, we've uncovered a slew of noteworthy Thanksgiving menus this holiday, leaving only one task – calling in your reservations. In the East Village Back Forty is braising turkey legs, while in Harlem, Red Rooster is preparing for their first annual Thanksgiving feast. Brooklyn is ready for the occasion as well with delicious spreads at both Fatty Cue' and iCi Restaurant. Did we mention the Latin flavors on deck at Palo Santo or the Austrian-inspired dishes at Wallse? And just because turkey steals the show this time of year doesn't mean there aren't a few vegan-friendly dishes to indulge in too.

Red Rooster Harlem

Address: 310 Lennox Avenue between 125th and 126th Street

Phone: (212) 792-9001

Website: redroosterharlem.com

In Harlem, the masterminds at Red Rooster are gearing up for their first Thanksgiving feast. To celebrate the day of giving, Red Rooster is hosting both a prix-fixe meal *and* a brunch buffet. From the set menu there's Red Rooster's take on traditional turkey, along with thick slices of cornbread, and home cooking inspired sides like blackened catfish and black-eyed peas or pumpkin soup with Stilton fondue. Downstairs, brunch-goers will find a buffet chocked full of holiday favorites like roast turkey with sausage and cornbread stuffing, mac and cheese, or roast beef with Rooster steak sauce. There are also brunch favorites to choose from like the French toast with cinnamon raisin and Nutella whip. What's more, both the prix fixe menu and the buffet are available at lunch and dinner.

Palo Santo

Address: 652 Union Street between 4th and 5th Avenues (Brooklyn)

Phone: (718) 636-6312

Website: www.palosanto.us

If you're looking for a little Latin flavor this Thanksgiving, head straight to Park Slope for the eclectic mix of Latin cuisine on Palo Santo's Thanksgiving prix fixe menu. Start by warming up with a rutabaga and apple soup before getting to the heavy hitters. Up next are sweet potato ceviche, chicory salad, roasted cauliflower with chimichurri, or anticuchos de pavo, which are basically delicious little turkey kabobs. For mains, you've got your work cut out for you with a serious selection to pick from. There's wild boar shank, chestnut dumplings, roasted turkey, line-caught swordfish, or pavo en mole poblano. Phew.

Fatty Cue'

Address: 91 S. 6th Street between Berry St. and Bedford Ave. (Brooklyn)

Phone: (718) 599-3090

Website: fattycue.com

Leave it to the fatty crew at Fatty Cue' to get our stomachs grumbling before Thanksgiving day has even arrived. One look at their family-style Thanksgiving tasting menu and our mouths are already watering. We've delighted in the ham, jam, butter and bread at Fatty Cue' more than a few times, so we were siked to see it made the Thanksgiving line up.

Following en suite are kale salad, poached chicken and smoked eggplant, Heritage turkey, Guanciale and Parker Roll stuffing and a choice of a pumpkin and hibiscus or spiced chocolate dessert. If a spread of meats doesn't interest you, there's the vegetarian tasting menu to consider as well.

Back Forty

Address: 190 Avenue B at 12th Street

Phone: (212) 388-1990

Website: www.backfortynyc.com

In the East Village, the chefs at Back Forty will be cooking their local turkeys to perfection this Thursday while serving up a serious array of courses and sides for the choosing. The prix fixe dinner includes your choice of appetizer, entrée, three sides for the table to share, and dessert. It's a tough line-up to pin down, but we suggest the Russian farmer salad, followed by black pepper parpadelle with a saffron-cauliflower puree, hazelnuts and shaved parmesan, sides of roasted kabocha pumpkin, spaghetti squash latke, and creamy mashed potatoes with giblet gravy and turkey cracklins. For dessert, the clear choice is the Harvest Crisp – a medley of pumpkin, pears, and dried cranberries, rounded out with a generous dollop of vanilla ice cream.

Peacefood Café

Address: 460 Amsterdam Avenue at 82nd Street

Phone: (212) 362-2266

Website: www.peacefoodcafe.com

It could easily be argued that vegans get the short end of the stick on Thanksgiving. After all, the holiday has been dubbed 'Turkey Day' and generally includes generous helpings of meat laden appetizers, sides, and entrees. Head to Peacefood Café on Thanksgiving and you won't feel deprived, shorted, or hungry for that matter after gorging on their Thanksgiving feast. There may not be turkey to carve into but there is toasted tofurkey to pile on your plate. Paired with a homemade stuffing, porcini mushroom gravy, mashed creamy Asian purple sweet potatoes and sautéed kale, it's a traditional Thanksgiving feast...vegan style.

Ici Restaurant

Address: 246 Dekalb Avenue at Vanderbilt Avenue (Brooklyn)

Phone: (718) 789-2778

Website: www.icirestaurant.com

Fresh, seasonal, and local are pretty much the standard at Brooklyn's iCi Restaurant, so it's no surprise to see their Thanksgiving menu featuring Where to start? Well, we suggest digging into the Anson Mills white polenta and pork ragu with drunken cranberries and Sprout Creek ourray. Take the traditional route with a roasted Violet Hill Farms heritage turkey, granny smith apple stuffing, root vegetable mash, and round out your evening with with a helping of pumpkin brownie loaded with cinnamon whipped cream and dripping with chocolate sauce.

Fishtail

Address: 135 E. 62nd Street between Park and Lexington Avenues

Phone: (212) 754-1300

Website: www.fishtaildb.com

Sure there's turkey, turkey, and more turkey to carve into this Thanksgiving, but there's a number of other main dishes to consider, particularly the seafood entrees on Fishtail's Thanksgiving menu. Chef David Burke trumps turkey with Scottish salmon, parmesan crusted halibut, or whole roasted branzino. Tack on a pretzel-crusted crab cake or saffron mussel chowder to start, finish with a grand finale of pecan pie crème brûlée, and you'll find yourself rethinking your definition of a Thanksgiving feast. But don't worry, for the turkey lover in the group there's also a seawater brine organic turkey on deck.

Wallse

Address: 344 W. 11th Street and Washington Street

Phone: (212) 352-2300

Website: kg-ny.com

Year-round, Chef Kurt Gutenbrunner dishes out modern interpretations of Austrian cuisine in his New York City restaurants. Thanksgiving is no exception, with an Austrian-inspired prix-fixe menu available for \$75, or \$115 with a wine pairing. So what does an Austrian-inspired Thanksgiving look like? For starters there's your choice of either a chestnut soup Viennese mélange with Armagnac prunes, a fois gras terrine with pear gelee, or a smoked trout palatschinken with crème fraîche and caviar. For mains, you can opt for an organic Pennsylvania turkey, slice into a parsley crusted venison loin, or a dig into the cod strudel with Brussels sprouts and Riesling sauce. Since it's Thanksgiving you can't forgo dessert, or the semolina dumpling with plum ragout and caramel ice cream for that matter.