



THANKSGIVING MENU

eat, drink & be thankful

FIRST COURSE

Roasted Sweet Potato Soup

SECOND COURSE

Smoked Gouda Chicory Salad

Sundried tomatoes, red onion, piquillo peppers, toasted almonds, huckleberries, sunchoke vinaigrette

THIRD COURSE

please choose one

Roasted Turkey

Sourdough sage stuffing, blistered hericot verts with crispy bacon, pommes purée, mango demi-glace

or

Rack of Lamb

Confit fingerling potatoes, roasted Brussels sprouts, heirloom carrots, pistachio-mint gremolata

or

Pan-Seared Striped Seabass

Butternut squash purée, confit fingerling potatoes, sautéed asparagus, blood orange brandy beurre-blanc

or

Wild Mushroom Cannelloni

Truffled ricotta, roasted carrot purée, Brussels sprouts

DESSERT COURSE

please choose one

Whipped Pumpkin Vol au Vent

Honey-roasted pecans, spiced Chantilly whip cream

or

Brandied Pear Parfait

Toasted almonds, Chantilly whip cream

Written and presented by

EXECUTIVE CHEF SEAN DAVIS

PLEASE NO SUBSTITUTIONS