



THANKSGIVING PRIX FIXE MENU

Thursday, November 25, 2021

AMUSE BOUCHE + BREAD SERVICE

SOUP

• • •

CARROT – GINGER BISQUE

Fried Sage + Herb Butter Crostini

SALAD

• • •

RED WINE POACHED PEAR SALAD

Baby Arugula, Chicory + Roasted Gold Beets
Gorgonzola, Spiced Candied Walnuts, Pomegranate Seeds, Balsamic Vinaigrette

INTERMEZZO

• • •

BLOOD ORANGE ITALIAN ICE

ENTRÉE

• • •

Choice of:

TRUFFLE MOUSSELINE STUFFED TURKEY BREAST

Sous Vide Turkey Breast with Black Truffle Mousseleine, Oven Finished Topped with Herb Breadcrumbs
Roasted Butternut Squash + Parsnip Puree
Charred Cauliflower + Brussels with Smoked Grand Marnier Infused Cranberries

SAGE CRUSTED PRIME RIB

Gorgonzola Cream Sauce with Pink Peppercorn
Charred Fresh Corn with
Whipped Yukon Potatoes + Roasted Seasonal Vegetables

ROASTED EGGPLANT WITH POMEGRANATE

Toasted Pine Nuts, Whipped Feta, Harissa Oil and Lemon Zest
Yellow Rice + Micro Cilantro

DESSERT

• • •

PUMPKIN PIE PARFAIT

Cinnamon Spice Streusel + Puff Pastry Crisp