



A THANKSGIVING TRADITION

165 / PERSON

FIRST COURSE

choice of one

Acorn Squash Salad | *Smoked Ricotta, Goat Cheese, Candied Pecans, Arugula, Pomegranate Seeds*

Lobster Bisque | *Maine Lobster, Fennel Foam, Flora*

Gnocchi Batonnets | *Truffle Lemon Beurre Blanc, Snow Peas, Parmesan*

Turners Wedge Salad | *Fourme D'ambert Blue Cheese, Heirloom Tomatoes, Thick Cut Bacon*

Texas Quail | *Quail Breast Roulade, Buttermilk Fried Quail Legs, Carrot Purée, Poultry Jus*

SECOND COURSE

choice of one

Roasted Turkey Breast | *Pommes Anna, Cranberry Thyme Verjus*

Filet Mignon | *Truffle Pomme Purée, Black Garlic Demi-glace*

Seared Chilean Sea Bass | *Carrot Purée, Fennel Salad*

Shrimp Rigatoni Alla Vodka | *Aged Parmesan Crisp, Green Oil*

Truffled Chicken Pot Pie | *Chicken Breast, Vegetables, Creamy Truffle Demi-glace, Puff Pastry*

SIDES

choice of one

Velvety Potato Purée 14 • Crispy Brussels Sprouts 16

Honey Espresso Heirloom Carrots 14 • White Cheddar Truffle Mac & Cheese 18

DESSERT

choice of one

Pecan Pie | *Crème Fraîche*

Pumpkin Pie | *Vanilla Whipped Cream*

Apple Galette | *Vanilla Ice Cream, Caramel Sauce*

Warm Sticky Date Pudding | *Bourbon Caramel Apples, Butterscotch Sauce, Vanilla Ice Cream*