

# Thanksgiving Menu 2019

*available 12pm – 8pm*

## **Beginnings**

Roasted Butternut Squash Soup  
*ginger, chipotle crema, smoked ham, crispy sage*

Bison Carpaccio  
*bleu cheese balsamic onion tart, arugula, truffled mustard*

Five Spice Duck Confit  
*honey roasted beet salad, zinfandel syrup*

Foie Gras & Mushroom Panna Cotta  
*hazelnut brioche, miso maple caramel*

Ricotta Chive Gnocchi  
*caramelized pumpkin, charred brussels sprouts, toasted pine nuts, citrus brown butter*

Vodka Cured Salmon  
*crispy potato cake, dill crème fraiche, caviar, heirloom radish*

## **Salads**

Fall Chicory & Farro Salad  
*red endive, radicchio, escarole, green goddess dressing, lemon gremolata*

Shaved Fennel & Frisée Salad  
*poached pear, stilton bleu cheese, herbed pecans, sherry vinaigrette*

## **Entrees**

Roasted Vegetable Wellington  
*asparagus, fontina, balsamic onions, mushrooms, piquillo pepper sauce*

Oxtail Ravioli  
*creamed celery root, braised greens, maitake mushrooms, smoked tomato jam*

Traditional Turkey Dinner  
*chestnut stuffing, mashed potatoes, cranberry apple relish, giblet gravy*

Filet of Beef  
*gratin potatoes, green beans almondine, black truffle demi, bearnaise*

Potato Crusted Florida Grouper  
*chinese broccoli, sweet potato grits, yuzu chive butter*

Garlic & Brioche Stuffed Pork Tenderloin  
*purple potatoes, asparagus & cipollini onion ragu, candied pancetta, cherry garlic glaze*

## **Desserts**

*A selection of delicious desserts to be determined by Pastry Chef Ana Garza.*