

# HAPPY THANKSGIVING \$145

## AMUSE BOUCHE

### FIRST COURSE

#### **PUMPKIN SOUP**

*pepitas, spiced crème fraiche, grilled brioche*

*or*

#### **CHILLED BUTTERNUT SQUASH**

*rosemary brown butter, candied pecan, pomegranate*

*or*

#### **WAGYU CARPACCIO**

*heirloom tomato, basil, truffle vinaigrette*

*or*

#### **BRAISED PORK BELLY**

*maple gastrique, fuji apple, foie gras*

## SECOND COURSE

#### **ROASTED ORGANIC TURKEY**

*turkey jus, pumpernickel stuffing, cranberry*

*or*

#### **WOOD-GRILLED OCEAN TROUT**

*smoked sweet potato, collard greens*

*or*

#### **ROYCE BEEF WELLINGTON**

*candied carrot, lollipop kale*

*or*

#### **TRUFFLE RISOTTO**

*Bloomsdale spinach puree*

## THIRD COURSE

#### **SWEET POTATO CRÈME BRULEE**

*pistacho ice cream*

*or*

#### **APPLE PECAN PIE**

*bourbon chantilly cream*

*for the table*

#### **TRUFFLED POMME PUREE**

*chef de cuisine*

**DOMINIQUE SHELTON**

*manager*

**SIMONE CHAKIR**