

THANKSGIVING DINNER

Thursday, November 23, 2017

FIRST COURSE

Butternut Squash & Andouille Sausage Soup, Roasted & Ground Pepita Seeds

or

Charleston She Crab Soup finished with Manzanilla Sherry, Lump Crab & Chives

or

Southern Chopped Salad, Romaine, Fresh Pomegranate, Spicy Pecans & Citrus-Sauternes Vinaigrette

or

Fried Green Tomatoes, Colombian Aji, Upland Cress, Lemon-Cayenne Mayonnaise

SECOND COURSE

Braised Beef Shortrib, Yukon Gold Potato Purée; Roasted Parsnips, Carrots, Celeriac & Cipollini Onions

or

Pan-Roasted Wild Rockfish, Maitake, Beech & Trumpet Mushroom Fricassée, Lemon Beurre Blanc

or

Roasted Turkey Breast, Turkey Leg Confit, Pecan Stuffing, Roasted Sweet Corn "Succotash" & Turkey Reduction

SIDES

Shared "family style"

Hoppin' John- Black-Eyed Peas & Rice

Autumn Spiced Fresh Cranberry & Port Wine Relish

Collard Greens Slow-Cooked in Smoked Ham Hock Broth

DESSERT

Southern Pecan Tart, Bourbon Caramel

or

Maple Cheesecake, Pepita Brittle, Orange & Olive Oil Sponge Cake

or

Walnut Espresso Cake, Espresso Ganache, White Chocolate Crèmeux, Cranberry Compote