



THANKSGIVING DINNER

Thursday, November 22nd 2018

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, Carrot Purée

or

Pan-Roasted Wild Rockfish, Maitake, Oyster & Button 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

Pecan Tart, Bourbon Caramel

or

Pumpkin Cheesecake, Gingersnap Crust, Cranberry Compote

or

Southern Chocolate Pie, Toasted Meringue