

T H A N K S G I V I N G 2 0 1 9

with

Executive Chef Sunny Jin

and special guest

Chef Sam Huff

of Sam's BBQ-1, Marietta, GA

F I R S T C O U R S E

(select one per person)

Roasted Parsnip Soup

Crispy Duck Confit, Spiced Cherries, Fines Herbes

Satsuma Orange Salad

Arugula, Pickled Red Onions, Tucker Family Farm Cheese, Candied Almond Vinaigrette

Harvest Salad

Delicata Squash, Apples, Whole Grains, Pepitas, Chicories, Pomegranate

Sweet Corn Fritters

Dungeness Crab, Frisée, Smoked Tomatillo Relish

M A I N S

(select two for the table – served family-style)

Orange-Glazed Smoked Turkey*

60 Day-Aged Paws Up Beef

Orange-Glazed Ham*

Wilted Greens

Fire-Roasted King Salmon

Caramelized Garlic Glaze

ALL TABLES SERVED
WITH THE FOLLOWING

Cranberry Relish

House-Made Rolls

Giblet Gravy

Fresh-Churned Butter, Sea Salt

S I D E S

(select three for the table – served family-style)

Sweet Potato Casserole*

Sorghum Syrup, Toasted Pecans

Caramelized Brussels Sprouts

Little Ears and Cheese

Orecchiette Pasta, Fontina Mornay, Parmesan-Herb Breadcrumbs

Cornbread Stuffing*

Apricots, Chestnuts, Sausage, Sage

Buttermilk Mashed Potatoes

Giblet Gravy

Sweet Corn Pudding*

BBQ Cauliflower

Manchego, Honey-Mustard Vinaigrette

Roasted Root Vegetables*

Roasted Eggplant

Chèvre, Crispy Leeks, Blistered Cranberries, Porcini Gravy

D E S S E R T

(select one per person)

Pumpkin Cheesecake

Cardamom Graham Cracker Crust, Maple Chantilly

Fall Apple Tart*

Pecan Streusel

Sweet Potato Snickerdoodle

Butterscotch Buttercream, Chamomile Sugar Dust

*Chef Sam Huff's Dishes

