

CAFÉ
THIRTY-A

THANKSGIVING DAY

November 23, 2017

12 noon - 4 p.m.

First Course

Butternut Squash Soup

Green Apple Gastrique ~ Savory Whipped Cream

Artichoke Bisque

Fried Oysters ~ Chives ~ Scallion Oil

Second Course

Assorted Field Greens

Marinated Portabellas ~ Heirloom Cherry Tomatoes ~ Bacon ~ Roasted Shallot Vinaigrette

Third Course

Southern Deep-Fried Brined Turkey

Southern Cornbread Dressing ~ Green Bean Casserole ~

Sweet Potato Casserole ~ Mashed Potatoes ~ Traditional Giblet Gravy

Oven Roasted Salmon

Chili Dust ~ Sweet Pea Purée ~ Porcini Mushrooms ~ Shallots ~ Pea Tendrils ~ Tomatoes ~

Fingerling Potatoes ~ Balsamic Reduction

Pan Seared Snapper

Butternut Squash, Sweet Pea, & Tomato Risotto ~ Prosciutto ~ Parmesan ~ Apple Brown Butter

Grilled Filet Mignon

Whipped Potatoes ~ Roasted Baby Squash ~ Rainbow Carrots ~ Pearl Onions ~

Spinach ~ Green Peppercorn Demi

(\$9 supplemental charge)

Dessert

Double Chocolate Pecan Pie

House Made Vanilla Ice Cream

Traditional Pumpkin Pie

Cinnamon Sweet Cream

\$60.00

Excluding tax & gratuity

CHILDREN'S MENU - \$20

Turkey Dinner

Ice Cream for Dessert