

BISTRO
by
HUBBELL & HUDSON

THANKSGIVING MENU 2017

November 23rd, 2017 | 11am–8pm | 49 per person

appetizer

JUMBO LUMP CRAB CAKE, Preserved Tomato, Fine Herb Butter,
Pickled Fennel, Baby Arugula

CRISPY BBQ OYSTERS, Korean BBQ Sauce, Jicama Slaw, Cilantro Sauce

FAIRYTALE PUMPKIN BISQUE, Brown Butter Sage Cream, Prosciutto, *Gluten Free*

BABY GREEN MIX From our Garden, Tomato, Cucumber, Parmesan Cheese,
Winter Apple, Spiced Pecans Balsamic Herb Dressing, *Gluten Free*

entrée

ROASTED BEEF TENDERLOIN, Truffle Potato Purée, Wild Mushroom Demi, *Gluten Free*

WHITE MEAT TURKEY DINNER, Organic Turkey Roulade, Poblano, Breakfast Sausage,
& Sage Stuffing, Jumbo Asparagus, Cranberry Ginger Sauce, Madeira Turkey Jus

DARK MEAT DINNER, Bourbon BBQ Roasted Leg & Turkey Thigh, Chipotle Mashed
Potatoes, Jumbo Asparagus, Ginger Cranberry Sauce

SKUNA BAY SALMON, Parsnip & Celery Root Purée, Roasted Pumpkin,
Brown Butter Hazel Nut Vinaigrette, Lemon Basil, *Gluten Free*

FAIRYTALE PUMPKIN SQUASH PASTA, House Pappardelle Pasta,
Pumpkin Bisque, Parmigiano-Reggiano, Shaved Winter Truffles, Hazelnut & Pistachio Pesto,
Greens From Our Garden, *Vegetarian Option*

kids options

kids 12 & under | \$13

ITALIAN MEAT SAUCE & FETTUCCINI, Parmesan Cheese

MILANESE CHICKEN TENDERS, French Fries

ROASTED HAM PLATE, Cheesy Mashed Potatoes

dessert

SOUTHERN PECAN PIE CUP, Spiced Streusel, Vanilla Ice Cream, Whipped Cream Anglaise

AERATED PUMPKIN PIE CHEESE CAKE, Fairytale Pumpkin Jam,
Pumpkin Seed Streusel, Spiced Chantilly Cream