

T H E
G E O R G E

THANKSGIVING MENU

\$90++ PER GUEST
KIDS \$50++ (AGES 5-12)

TO START

MILK BREAD

Honey Whipped Butter, Fleur de Sel

AUTUMN BISQUE

*Individually Plated:
Golden Raisin Gremolata, Sage Beurre Noisette*

SALAD COURSE

POACHED PEAR AND BEET SALAD

*Arugula, Candied Walnuts
Aged Feta, Verjus Vinaigrette*

MAIN COURSE

CITRUS BRINED TURKEY BREAST

*Turkey Leg Roulade, Apple Sage Stuffing
Ricotta Whipped Potatoes, Giblet Gravy
Cranberry-Orange Compote*

FRIED BRUSSELS SPROUTS

Chili-honey Vinaigrette, Toasted Seeds, Mint

BEEF TENDERLOIN (+25 PER GUEST)

*Honey Roasted Carrots, Carrot Top Chimichurri
Truffle Jus*

SWEET ENDING

APPLE CRANBERRY CRISP

Whipped Cream