



THANKSGIVING DINNER @ BLUJEEN

three course feast

prix fixe

\$45 per person

appetizers

choose one

marjorie's deviled eggs

diced potatoes, pickled red onion, smoked paprika oil

mini lump crab cake balls

lemon tarter

blujeen shrimp and grits

gulf shrimp, organic grits, peppers, andouille sausage, lemon

baby kale salad

apples, toasted pistachios, goat cheese, tomatoes, white balsamic vinaigrette

black eyed pea soup

puree, cornbread croutons

entrée

choose one

butter basted turkey

carved white and dark meat with turkey sausage stuffing, salted caramel yams,
slow cooked collard greens, and natural gravy

grilled wild salmon

smoked tomatoes, grilled asparagus, lemon sauce

grilled boneless short ribs

natural gravy, mashed potatoes, grilled asparagus

vegetarian roasted cauliflower hash

caper-raisin puree, toasted sunflower seeds, spinach

dessert

choose one

fresh baked individual warm apple crumb cobbler
with vanilla ice cream

fresh seasonal berry charlotte
with diced pound cake and lemon chantilly

additional Sides \$6

mac & cheese, mashed potatoes and gravy, fried brussels sprouts with parmesan, sautéed spinach

2pm-7:30pm