



SELANNE STEAK TAVERN

1

Thanksgiving 2018

First Course

(choice of)

Butternut Squash Soup

pumpkin seed/ pickled cranberry/ sprout leaves

White Port Poached Pear Salad

baby tuscan kale/ candied pecan/ goat cheese gnudi / pear cider vinaigrette

Beet Ravioli

herb goat cheese/ grapefruit/ orange hazelnut dressing

Caesar Salad

gem lettuce/ brioche croutons/ speck/ black garlic aioli

Entrée Course

(choice of)

Kurobuta Leg of Ham

vermont maple glazed ham/ smith apple celery root puree

American Wagyu Ribeye Roast 12oz

smoked trumpets/ fresh creamy horseradish/ cabernet jus

Mary's Farm Heritage Turkey

slow poached breast & dark meat roulade/ house cranberry/ marsala jus

Sides

(served family style per table occupancy)

roasted butternut squash in bourbon maple syrup and sage

duck fat fried brussels sprouts with candied orange and pistachio

french and romano bean casserole with porcini cream, pancetta and crispy shallot

baby carrots in orange blossom honey and rosemary

yukon potato puree with phoenician olive oil and chives

foie gras brioche stuffing with winter fruits and candied walnuts

Dessert

(choice of)

Chocolate Pecan Coconut Pie

Bakers Pumpkin Pie

price 95 / children 25 (ages 4 to 12)