

PELICAN GRILL

Thanksgiving 2015



AMUSE BOUCHE

HEIRLOOM PUMPKIN

Soup, Spiced Crème Fraîche, Smoked Paprika Oil, Golden Raisins, Pepitas



APPETIZERS

PLEASE SELECT ONE

WARM KALE AND BRUSSELS LEAVES

Salad, Pancetta Crisps, Grilled Pears, Warm Whole Grain Mustard Vinaigrette

PAN-SEARED SCALLOPS

Smoked Short Rib Ragout, Charred Leeks, Sunchoke Purée, Grilled Persimmons, Sea Salt

OVEN-ROASTED QUAIL

*(Stuffed with Scarlet Quinoa and Rosemary Persimmons)
Kabocha Squash, Red Mustard Frill, Pomegranate Molasses*



ENTRÉE

PLEASE SELECT ONE

PAN-ROASTED ARCTIC CHAR

*Celery Root and Fennel Silk, Braised Lentils, Red Mustard Frill, Tangerines,
Hazelnuts, Scallions*

LIGHTLY SMOKED FREE-RANGE TURKEY

*Breast and Thigh Roulade, Polenta Cranberry Stuffing, Potato Mash,
Herb Gravy, Crispy Brussel Sprouts*

ASPEN RIDGE FILET MIGNON

Slow-Braised Fall Greens, Rosemary-Roasted Fingerling Potatoes, Bone Marrow Butter



DESSERT

PLEASE SELECT ONE

CHOCOLATE POT DE CRÈME

Caramelized Cinnamon Pears, Pecan Pie Bite, Almond Whipped Cream

PUMPKIN CHEESECAKE BAR

Cranberry Macaroon, Vanilla Whipped Cream

\$125 PER ADULT

\$60 PER CHILD UNDER 12

(EXCLUDES ALCOHOL, TAX AND SERVICE CHARGE)

COMPLIMENTARY VALET PARKING AVAILABLE