

MORGAN'S

in The Desert

THANKSGIVING MENU

STARTER

Butternut Squash Soup

Maple Crème Fraîche, Sourdough Crostini

SALAD

Persimmon Salad

Sunchoke Purée, Mushroom Duxelle, Roasted Walnuts,
Coachella Valley Dates, Rose Dressing

Or

Autumn Salad

Mixed Greens, Roasted Sweet Potato, Honey Crisp Apples,
Candied Pecans, Blue Cheese, Apple Vinaigrette

ENTRÉES

Roasted Turnip *v*

Celery Root Purée, Pickled Cranberries, Smoked Almonds,
Pomegranate Red Wine Reduction

Or

Atlantic Salmon *gf*

Seared Pumpkin, Creamy Fregola, Butternut Squash Infused
Saffron Broth, Sage Oil

Or

Herb Turkey Breast

Pomme Purée, Braised Root Vegetables, Roasted Fennel
Candied Apples Sourdough Stuffing, Turkey Au Jus

Or

Filet Mignon

Bone Marrow Crust, Black Truffle Parsnip Purée, Parsnip Crisp,
Parsley Emulsion, Madeira Sauce

Or

14oz Prime Roasted Ribeye

Parmesan Whipped Potato, Sautéed Broccolini, Demi Glaze

DESSERT

Salted Caramel Pumpkin Gingersnap Cheesecake

Prix Fixe \$165++

Wine Pairing

Plumpjack Cabernet Sauvignon, Oakville, CA 2018 \$195

**Pricing is not inclusive of taxes or gratuities*

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

v: vegetarian, gf: gluten-free, pb: plant based