

TWENTY 6

HOLIDAY MENU

THANKSGIVING

\$75 per person

First Course

Kabocha Squash Soup

*Bourbon Glazed Pepitas, Crispy Parsnip,
Maple Crema, Parsnip Chips, Chives, Ginger*

Second Course

Cranberry Apple Quinoa Salad

*Baby Artisan Lettuce Mix, Tricolor Quinoa,
Cranberries, Baby Kale, Pickled Red Onion,
Toasted Pecans, Feta Cheese, Granny Smith Apple,
Lemon Vinaigrette*

Main Course

Maple Glazed Turkey Breast

*Yukon Gold Potato Purée, Green Bean Almondine,
Sage Stuffing, Cranberry Compote, Giblet Gravy*

Dessert

Deconstructed Pumpkin Pie

*Poached Pear Ginger Crumble, Burnt Honey Crèmeux,
Mandarin Gel, Cinnamon Tuile*