

## Thanksgiving Prix Fixe Menu

Thursday, November 24, 2022

11:00 am - 7:00 pm

(Last seating 7:00 pm)

\$115 per person | Children under 12 eat free

Includes non-alcoholic beverages. Add wine pairing for \$75 per person

### AMUSE

House Made Bread with Honey Butter

### COURSE ONE

Jerusalem Artichoke Soup (Veg Vegan)

English Peas | Carrots | Onions | Preserved Lemon

### COURSE TWO (Select One)

Bison Carpaccio

Green Peppercorn | Toasted Mustard Seed | Cured Egg Yolk | Grilled Bread

Heirloom Tomato Carpaccio (Veg Vegan)

Watermelon Radish | Pickled Shallot | Basil | White Balsamic Reduction

### COURSE THREE (Select One)

Turkey Roulade with Dark Meat Confit

Fennel Sage Stuffing | Cream Corn | Blood Orange & Cranberry Chutney  
Whipped Potatoes | Cognac Turkey Gravy

24 Hour Braised Short Rib

Roasted Fingerling Potato | Autumn Root Vegetables | Red Wine Demi

Roasted Acorn Squash (Veg Vegan)

Cipollini Onion | Cauliflower Puree | Cranberry Chutney

### COURSE FOUR (Select One)

Pumpkin Panna Cotta (Veg Vegan)

Spiced Pecan Soil | Ginger Salted Caramel

Apple Crisp

Oat-Buckwheat Streusel | Vanilla Chantilly Cream | Raspberry Sauce

\*Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of food borne illness.