

THE
EMPORIUM
KITCHEN
AND
WINE MARKET

THANKSGIVING PRIX FIXE MENU

NOVEMBER 22, 2018

\$45 PER PERSON PRIX FIXE

OPTIONAL COURSED WINE PAIRING \$25

— FIRST COURSE —

BUTTERNUT SQUASH VELOUTE

*bacon meringue, root beer cream, hazelnut croquant
2017 entourage, côtes de provence rosé*

— SECOND COURSE —

APPLE SALAD

*crispy head cheese, wheat berry, organic cress, roasted shallot vinaigrette
2016 heinz eifel, mosel riesling kabinett*

— THIRD COURSE —

ROASTED TURKEY BREAST & SLOW-COOKED BONELESS TURKEY LEG

*olive oil potato purée
brussels sprouts
maple vanilla sweet potato
elk sausage & sage stuffing
cranberry jam
gravy
corn bread*

2018 georges duboeuf, beaujolais nouveau

— DESSERT PALOOZA —

*all you can eat chef's selection of pies, cakes & assorted decadence
2011 château suduiraut, sauternes castelnau de suduiraut*

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

EXECUTIVE CHEF: PHILIPPE BOUTINET