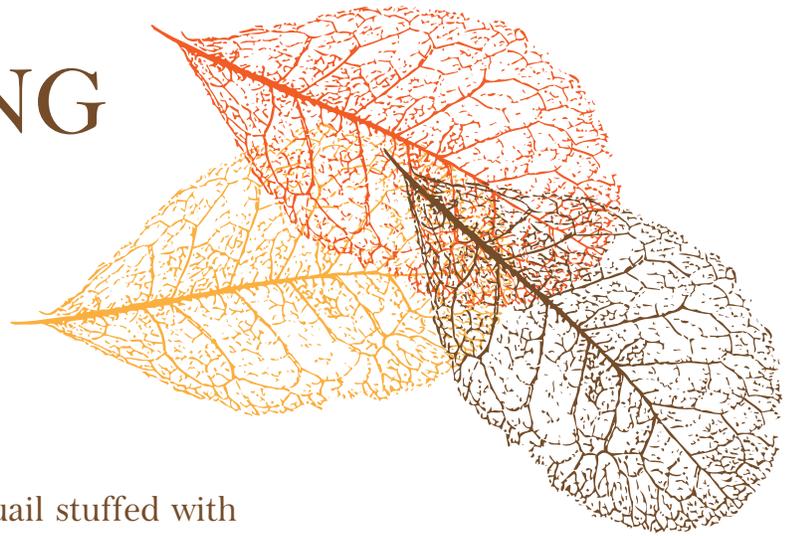


THANKSGIVING

at Y.O. Ranch Steakhouse



STARTERS

Quail and Dressing— Semi boneless quail stuffed with cornbread dressing with jalapeno cranberry chutney

Smoked Sweet Corn Bisque—Velvety cream corn soup topped with wild boar bacon, cotija cheese, and cilantro oil

Venison Tamale—Oaxacan mole with creme fraiche and queso fresco

Fall Salad—Greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a maple vinaigrette

ENTREES

Smoked Filet Mignon— Bourbon cream corn coulis with sweet or mashed potatoes and veggies

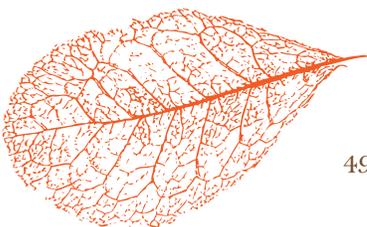
Traditional Thanksgiving Feast—Roasted turkey, cornbread dressing, brussell sprouts, sweet or mashed potatoes, and cranberry sauce

Prosciutto Wrapped Sea Scallops—Pumpkin and asparagus risotto with pine nuts, crispy sage, and cotija cheese

Texas Hill Country Venison Chops—Wild mushroom bread pudding with a Morel cognac demi glace

DESSERTS

Jack Daniels Pecan Pie —Pumpkin Cheesecake —Sweet Potato Pie



49.00 per person 20 % Gratuity added for tables of 8 or more