

THANKSGIVING

at Y.O. Ranch Steakhouse

3 course \$49.00



STARTERS

Stuffed Quail — Semi boneless quail stuffed with cornbread dressing and served with a cranberry sauce

Smoked Sweet Corn Bisque — Velvety cream corn soup topped with crispy prosciutto, cotija cheese, and cilantro oil

Venison Tamale — Oaxacan mole and creme fraiche

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

Crispy Pork Belly — On a bed of fall spice apple puree

ENTRÉES

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

Venison Chops — Texas hill country venison chops with wild mushroom bread pudding and morel cognac demi glace

Halibut and Risotto — Pan-seared halibut over pumpkin and asparagus risotto with prosciutto chips and fried sage

Buffalo Bourguignon — Braised bison short ribs in a rich red wine sauce with roasted root vegetables

Roasted Leg of Lamb — Mint pesto stuffed leg of lamb on with white trufflle infused parsnip puree

Smoked Beef Filet Mignon Bourbon cream corn coulis - Served with sweet or mashed potatoes

DESSERT

Jack Daniels Pecan Pie – Pumpkin Cheesecake – Sweet Potato Pie – Cranberry Sorbet

ACCOMPANIMENTS \$ 8.00

Gouda Mac n Cheese – Pumpkin & Asparagus Risotto – Roasted Brussel Sprouts

Cornbread Dressing – Wild Mushroom Bread Pudding –Aspragus with Hollandaise

THANKSGIVING COCKTAILS \$ 10.00

Cinnamon Maple Whiskey Sour

Salted Caramel Apple Martini

Cranberry Margarita



- Gratuity added to tables of 6 or more