HAPPY THANKSGIVING

— Starters —

Quail and Dressing
Boneless quail breast with cornbread dressing served with jalapeno, cranberry chutney

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

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

Shrimp & Grits
Sautéed shrimp in a creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cakes

Venison Tamale
Oaxacan mole and crème fraîche

— Main Courses —

TRADITIONAL THANKSGIVING FEAST
Lightly smoked and slow-roasted turkey breast with gravy, cornbread dressing, green bean casserole, Sweet or mashed potatoes and cranberry sauce

Buffalo Filet Mignon
As featured on The Food Network
Sweet or mashed potatoes

Prime Ribeye
With bone marrow butter
Sweet or mashed potatoes

Filet Mignon
Bourbon Cream Corn Coulis
Sweet or mashed potatoes

Texas Hill Country Mixed Grill
One venison chop and one chicken fried quail with a wild mushroom cognac demi-glace -
Wild Mushroom Bread Pudding

Pumpkin Cheese Ravioli
Pumpkin ravioli filled with ricotta and butternut squash - Toasted walnut sage brown butter

Ancho Chili Rubbed Salmon
Sun-dried tomato, roasted garlic, and cilantro butter - Served with wild rice

— Desserts —

Cranberry Sorbet with Fresh Berries
Pumpkin Cheesecake
Jack Daniels Pecan Pie
Sweet Potato Pie

Family Style Sides
Cornbread Dressing -- Collard Greens --
Mac & Cheese -- Roasted Brussel Sprouts --
Wild Mushroom Bread Pudding $12 each

Holiday Cocktails
Apple Cider Old Fashion -- $10
Cranberry Margarita -- $10
Apple Cider Mimosa -- $10

Three courses $75 per person
Kids 12 and under $21 per person (Thanksgiving feast only)
Gratuity added to parties of 6 or more