



# 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 VG

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 VG

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)

Gratuuity added to parties of 6 or more