



HAPPY THANKSGIVING

— Starters —

Smoked Sweet Corn Bisque

Velvety cream corn soup topped with crispy bacon, cotija cheese, and cilantro oil

Quail and Dressing

Quail medallions stuffed with cornbread dressing and garnished with citrus cranberry chutney

Shrimp & Grits

Sautéed shrimp in a creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cake

Fall Salad

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

Venison Tamale

Mole sauce drizzled with crème fraîche - Fresh pomegranite and toasted sesame seeds

— Main Course —

Thanksgiving Feast

Herb brined slow-roasted turkey breast with turkey gravy, cornbread dressing, sauteed green beans, sweet or mashed potatoes, and cranberry chutney

Hunters Harvest

Venison chop with a wild mushroom cognac sauce
Elk tenderloin espresso crusted with a blackberry port reduction With Minnesota wild rice

Smoked Filet Mignon

Bourbon cream corn coulis
Sweet or mashed potatoes

Pecan Crusted Trout

Served with collard greens and wild rice
Topped with molasses butter

44 Farms Prime Ribeye

Sweet or mashed potatoes

Buffalo Filet Mignon

Sweet or mashed potatoes

— Desserts —

Texas Pecan Pie

Traditional southern pecan pie with a TX whiskey Crème anglaise

Chocolate Torte

Flourless chocolate cake spiked with Chambord and topped with raspberry coulis

Cranberry Sorbet

Housemade fruit sorbet with seasonal fresh berries

Pumpkin Pie

Traditional pumpkin pie with whipped cream and caramel

Three courses \$75.00 per person

Kids 12 and under \$25per person (Thanksgiving feast only)



Family Style Sides

Sweet Potatoes

\$12

Mashed spiked with Texas whiskey and sprinkled with candied pecans

Green Bean Casserole

\$13

Fresh green beans baked in a wild mushroom cream sauce topped with house made fried onions

Smoked Baked Potato

\$12

Slow smoked with all the fixin's

Roasted Brussels Sprouts

\$13

Roasted in maple with bacon

Gouda Mac & Cheese

\$15

Hellacious Collard Greens

\$10

Accompaniments

Chicken Fried Lobster

\$21

lemon butter cream

Venison Chop

\$18

Au Poivre

Pan Seared Foie Gras

\$15

Bone Marrow Butter

\$6

Truffle Duxelle Butter

\$6

Foie Gras Butter

\$6

Holiday Cocktails

Apple Cider Old Fashion

\$14

Cranberry Paloma

\$15

Y.O. Ranch reposado tequila, cranberry juice, grapefruit juice, and soda - Garnished with frozen cranberries and grapefruit twist

Turkeytini

\$15

Devils River bourbon, Kaluha, chocolate liqueur, Baileys, and cream

Apple Cider Mimosa

\$13

Pomegranite Spritzer Mocktail

\$10

Gratuity added to parties of 6 or more