

Brix

t h a n k s g i v i n g

starters

heirloom apple, endive & pomegranate salad.
spiced almonds, fourme d'ambert, fines herbs &
pomegranate vinaigrette.

roasted chestnut soup.
julienned serrano ham, fall herbs.

wild mushroom & fromage blanc vol au vent.
puff pastry, madeira-truffle cream.

house-cured salmon.
gaufrette potatoes, salmon caviar, traditional
garniture.

mains

roasted heritage turkey breast, turkey leg confit.
sour baguette & quince stuffing, brown butter spaghetti squash,
cranberry orange sauce & sage gravy.

prime rib.
yukon potato & butternut squash gratin, grilled rainbow chard,
yorkshire pudding, shallot jus & fresh horseradish crème fraîche.

pan roasted sturgeon filet.
bloomsdale spinach, potato purée & cabernet beurre rouge.

fall vegetable pot pie.
baby leeks, parsnips & carrots, chard, wild mushrooms, dijon cream.

dessert

Pumpkin Cheesecake.
Maple ice cream, spiced pumpkin seed brittle.

Heirloom Apple-Huckleberry Galette.
Bourbon-vanilla ice cream.

Chocolate-Hazelnut Cake.
Blood orange sherbet, citrus caramel.

Chef's Selection of Artisanal Cheeses.
Spiced nuts, apple butter, fig bread.

