

# Thanksgiving Dinner at La Provence

## Hors d'œuvres

*Smoked salmon crostini, sweet potato croquette,  
butternut squash blini with maple walnut cream*

## Starters

**(choose one)**

### *Fall Mesclun Salad*

*Golden beets, roasted Fuyu persimmon, pistachio, goat cheese,  
pomegranate vinaigrette*

### *Heirloom Winter Squash Soup*

*Roasted medley of heirloom squash, cinnamon crème fraîche*

## Main Course

**(choose one)**

### *Turkey Dinner*

*Roasted breast of turkey, confit leg, cornbread-pancetta and sage stuffing, gravy*

### *Herb Crusted Prime Rib*

*Brussels sprouts and bacon, horseradish cream, au jus*

### *Maple Glazed Salmon*

*Butternut squash and toasted pecan risotto, beurre blanc, pomegranate*

### *Pappardelle Pasta*

*Roasted winter squash, cauliflower and fennel, roasted peppers,  
shiitake mushrooms, sage brown butter*

## For the Table

**(Family-style sides)**

### *Garlic Mashed Potatoes*

### *Holiday Gravy*

### *Green Bean and Mushroom Casserole with Fried Onions*

### *Candied Yams*

### *Cranberry Sauce*

## Desserts

**(choose one)**

### *Pumpkin Cheesecake*

*Cinnamon anglaise and candied ginger whipped cream*

### *Salted Caramel Pecan Pie*

*with brown sugar gelato*

### *Pistachio Creme Brulée*

**\$45 per person / \$12 children 10 or under (special menu)**

*plus tax and gratuity*

**Corkage Fee \$20**

*18% gratuity*

**Executive Chef**  
Roderick Williams

**Sous Chef**  
Eric Rademacher

\*11-15-17