# Margie's

## THANKSGIVING MENU

DINNER ROLLS FOR THE TABLE

#### FIRST

SPICY CORN CHOWDER bacon dust, curry croutons

ROASTED SWEET POTATO HUMMUS warm flatbread

PROSCIUTTO WRAPPED BURRATA baby kale, ash oil

RADICCHIO & FRISÉE SALAD mandarin oranges, crispy shallots, apple vinaigrette

#### SECOND

HERB BRINED TURKEY

roasted garlic and sage stuffing, rosemary-cranberry sauce, roasted green beans, grandma's gravy

PUMPKIN RISOTTO toasted pepitas, ricotta salata

ROASTED SALMON melted leek fondue, mashed yukon gold potatoes

 $\begin{array}{ccc} \textbf{SHORT} & \textbf{RIB} \\ \textbf{cauliflower mash, cipollini onion} \end{array}$ 

35 DAY AGED RIBEYE (+\$15 per person) roasted baby carrots

### THIRD

MARGIE'S CHEESECAKE fresh berry compote

MOLTEN CHOCOLATE CAKE vanilla gelato

PUMPKIN PIE MOUSSE chantilly cream





EXECUTIVE CHEF: CHRISTOPHER TYLER