



SELANNE STEAK TAVERN

1

Thanksgiving 2021

First Course

(choice of)

Kabocha Squash Soup

roasted walnut/ medjool date puree/ sage

Baby Kale and Apple Salad

smoky farro/ pancetta/ cara cara orange/ apple bourbon dressing

Beet "Ravioli"

herbed goat cheese/ grapefruit/ orange hazelnut dressing

Caesar Salad

gem lettuce/ brioche croutons/ speck/ black garlic aioli

Entrée Course

(choice of)

Kurobuta Leg of Ham

vermont maple glazed ham/ smith apple celery root puree

American Prime Ribeye Roast 12oz

montreal seasoning/ fresh creamy horseradish/ cabernet jus

Mary's Farm Heritage Turkey

slow roasted breast / house cranberry/ marsala jus

Sides

(served family style per table occupancy)

glazed butternut squash with maple bourbon tonic and fried sage leaves

duck fat fried brussels sprouts with candied orange and pistachio

french and romano bean casserole with porcini cream, pancetta and crispy shallot

baby carrots in piquant honey with shaved manchego and 25yr aged balsamic

yukon potato puree with phoenician olive oil and chives

brioche stuffing with winter fruits and candied walnuts

Dessert

(choice of)

Warm Apple Streusel Bar

Creamy Pumpkin Tart

price 135 / children 40 (ages 4 to 12)