

DECANTER

AT ST. REGIS

THANKSGIVING MENU

\$95 PER PERSON

THURSDAY, NOVEMBER 26, 2015

APPETIZERS

PANKO BREADED MARYLAND STYLE CRAB CAKE

Fennel apple arugula salad, truffle fennel cream

BUTTERNUT SQUASH VELOUTE

Pan seared Hudson valley foie gras, crouton, brandied whipped cream

ROASTED AMISH BEETS SALAD

Cherry glen farm goat cheese, poached black mission fig, granola cluster, port reduction

ENTREES

12OZ USDA PRIME NEW YORK STRIP STEAK

Macaroni gratin, sautéed mix mushroom, roasted asparagus, peppercorn sauce

PAN SEARED HALIBUT

Artichoke, braised leek, artichoke black truffle sauce

ROASTED AMISH GOLDEN TURKEY

Homemade stuffing and gravy, Mashed potato, French beans, cranberry jam

DESSERTS

TRADITIONAL PECAN PIE

Vanilla ice cream, caramel sauce

BOURBON PUMPKIN CHEESECAKE

Whipped cream, Valrhona chocolate sauce, pumpkin praline

CHOCOLATE DECADENCE

Orange infused crème anglaise, candied orange zest, raspberries

20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

FOR PARTIES OF 8-14, PLEASE INQUIRE ABOUT THE DECANTER FAMILY TABLE

CHEF DE CUISINE GYO SANTA