



RUGBY GRILLE

AT
THE TOWNSEND HOTEL

THANKSGIVING 2017

FIRST COURSE

CRUDO PLATTER, WAKAME SALAD, FRESNO CHILI, LIME BASIL YUZU

OR

FOIE GRAS TORCHON, MACERATED CHERRIES, BRIOCHE, REISLING REDUCTION

SECOND COURSE

ROASTED BEET CARPACCIO, ARUGULA, FRISÉE, CANDIED PISTACHIO,
WHIPPED GOAT CHEESE, SPICED MAPLE VINAIGRETTE

OR

PUMPKIN BISQUE, COGNAC PINK PEPPERCORN FROTH, PEPITAS PICANTES

MAIN

CIDER BRINED TURKEY, SAGE APPLE CORNBREAD DRESSING, GIBLET GRAVY, GREEN
BEAN BRULÉE, CRANBERRY CHUTNEY

OR

SLOW ROASTED PRIME RIB, CREAMY HORSERADISH, ROSEMARY JUS, SAGE APPLE
CORNBREAD DRESSING, GREEN BEAN BRULÉE

OR

SALMON EN CROUTE, WILD MUSHROOM DUXELLE, MAPLE FOAM, SAGE APPLE
CORNBREAD DRESSING, GREEN BEAN BRULÉE

SWEETS

PUMPKIN CRÈME BRULÉE, MERLOT POACHED PEAR

OR

SWEET POTATO CHEESE CAKE, EGG NOG CRÈME ANGLAISE

\$84

DOES NOT INCLUDE TAX AND GRATUITY