



F
FEARING'S

THANKSGIVING DAY

NOVEMBER 28, 2024

11AM-3PM | 5PM-9PM



THREE COURSES \$155 PER PERSON

STARTERS

ROASTED PUMPKIN SOUP

WITH ROASTED CORN DUMPLING, DUCK CONFIT, SPICED PECANS AND SAVORY MARSHMALLOW SMEAR

FRENCH QUARTER DUO

POACHED JUMBO PRAWNS WITH COCKTAIL SAUCE AND HORSERADISH CRÈME, GULF CRAB CAKE, AND HOLY TRINITY SALAD WITH OLD BAY/MUSTARD DRESSING

PAN SEARED ALASKAN WEATHER VANE SCALLOPS

BUTTERNUT SQUASH/RICOTTA AGNOLOTTI, ASPARAGUS TIPS, SAGE BROWN BUTTER SAUCE AND HAND SCRAPED BURGUNDY BLACK TRUFFLES

CHICKEN FRIED NILGAI ANTELOPE

ON QUESO FRESCO MASHED POTATOES, TEQUILA/LIME SLAW AND CHORIZO GRAVY

MAIN COURSE

TANGERINE GLAZED TURKEY

WITH TORTILLA DRESSING, WHIPPED POTATOES, GREEN BEANS AND SALSIFY, JALAPEÑO CRANBERRY RELISH AND PECAN/CHILI GRAVY

PAN SEARED NOVA SCOTIA HALIBUT

ON WILD MUSHROOM/FARRO RISOTTO, ROASTED BROCCOLINI AND BURNT ORANGE BÉARNAISE

PRIME BEEF FILET MIGNON

WITH SEARED POTATO GRATIN, HONEY/THYME GLAZED ROOT VEGETABLE MEDLEY AND SMOKED BACON BORDELAISE

LAMB OSSO BUCO

WITH ORANGE GREMOLATA ON PECORINO POLENTA WITH CIPOLLINI ONIONS, ROASTED HEIRLOOM CARROTS AND ROSEMARY LAMB JUS

THANKSGIVING DESSERT SYMPHONY

CHOCOLATE PECAN PIE WITH WHIPPED CREAM

PUMPKIN-BISCOFF COOKIE PARFAIT

CARAMELIZED APPLE BUCKLE CAKE WITH OAT STREUSEL