

# DRISKILL GRILL



## *Thanksgiving Menu*

### First Course

#### **Truffled Pumpkin Soup**

*Served in Mini Pumpkins, Dungeness Crab & Chevre*

*Or*

#### **Grilled Pear, Bibb Lettuce & Endive Salad**

*Candied Walnuts, Bleu Cheese, Dried Raspberries & Herb Brioche,  
Cardamom Pear Vinaigrette*

*Or*

#### **Texas Chop Salad**

*Maytag Blue Cheese, Smoked Bacon, Avocado, Crisp Plantains*

### Second Course

#### **Star Anise Braised Beef Short Rib**

*Truffled Potato, Garlic Thyme Demi*

*Or*

#### **Roasted Squash Risotto**

*Maple Foam*

*Or*

#### **Duck Two Ways**

*Cinnamon Dusted Breast & Seared Foie  
Brioche, Savory Greens, Pomegranate Gastrique*

### Third Course

#### **Maine Lobster Agnolotti**

*Trumpet Royal, Pepper Vodka Bisque*

*Or*

#### **Diver Scallop**

*Petite Crab Cake, Haricot Vert, Pumpkin Orzo, Chive Beurre Blanc*

*Or*

#### **Honey & Butter Roasted Forestiere Mushroom**

*Savory Chevre, Spinach Baklava*

### Fourth Course

#### **Dijon Crusted Colorado Lamb Chops**

*Flageolets, Braised Baby Root Vegetables, Cherry Gastrique*

*Or*

#### **Traditional Maple Roasted Turkey**

*Mustard Spaetzle, Cranberry Compote & Perigourdine Gravy*

*Or*

#### **Tenderloin of Beef Wellington**

*Wild Mushroom Duxelle, Brik Pastry & Zinfandel Demi Glace*

*Or*

#### **Roasted Monkfish**

*Butternut Squash, Asparagus, Rosemary Essence*

~ **Entrees Accompanied by The Season's Harvest** ~  
**Served Family Style**

*Traditional Stuffing, Truffle Potato Puree, Candied Yams, Cranberry Relish*

### Fifth Course

#### **Roasted Pumpkin-Maple Syrup Cheesecake**

**Sour Cream Coffee Cake, Sun Dried Cherry Compote**

*Or*

**Texas Butter Pecan Custard,  
Salted Toffee Sauce, Rum Raisins**

*Or*

**Chocolate-Caramel Crunch Bar  
Milk Chocolate Shake**

**\$85 per person; Seatings from 5-9 pm**