



RUGBY GRILLE



THANKSGIVING MENU

1ST COURSE

Duck Cigar

petite greens, ginger plum sauce

Seared Tuna

ponzu, black pepper lemon caviar, cucumber, maple leaf

Mushroom Arancini

puttanesca sauce

2ND COURSE

Roasted Cauliflower Soup with Chive Oil

Fall Salad

shredded kale, baby arugula, pomegranate seed, roasted apple, pepitas, dried cherries, ricotta salata, white balsamic honey vinaigrette

3RD COURSE

Traditional Turkey Dinner

apple raisin stuffing, rainbow glazed carrots, mashed potato, cranberry relish

Seared Salmon

maple citrus beurre blanc, wild rice, green beans

Butternut Squash Raviolo

brown butter, sage, hazelnut

Short Rib

mashed potato, baby root vegetables, cipolini onion, pan jus

DESSERT

Pumpkin Crème Brulee

Pecan Pie with Whipped Cream

Apple Strudel with Salted Caramel Sauce