

Appetizer

Butternut Bisque

Curried Yogurt, Gingersnaps

Roasted Beets

Pomegranate Vinaigrette, Labneh, Pistachios

East Coast Oysters

Mango Mignonette Granita, Finger Limes, Chilies

Charleston Grill Crab Cake

Creek Shrimp, Lime Tomato Vinaigrette

Foie Gras Torchon

Port Poached Pears, Brioche

Entrée

Roasted Turkey Breast & Braised Leg

Sweet Potato Purée, Cornbread Dressing, Haricot Vert

Salmon a la Plancha

Crushed Marble Potatoes, Smoked Roe, Herbed Crème Fraîche, Fennel

Sweet Potato Gnocchi

Brussels Sprouts, Dried Cranberries, Chanterelles, Sage, Brown Butter Cider Sauce

Venison

Celeriac Purée, Blackberry Jus

Beef Tenderloin

Perigueux Sauce, Asparagus, Potato Gratin

Dessert

Gingered Pot de Crème

Apple Turnover, Cinnamon Whipped Cream

Toasted Pumpkin Pound Cake

Pecan Pie Ice Cream, Brown Butter Bourbon Caramel

Chocolate Decadence Cake

Cranberry Jam, Bittersweet Chocolate Ganache, Red Currant Coulis, Vanilla Bean Whipped Cream

\$98 per person, plus tax and 20% gratuity

Happy Thanksgiving

from the Staff of

Charleston Grill