

# DRISKILL GRILL



## Thanksgiving Dinner

Chef's Amuse

### First Course Selections

**Local Petite Salad:** *Bella Verde Farms, Texas*

Toasted Pumpkin Seeds, Cranberry Gelee, Goat Cheese "Crouton", Champagne Vinaigrette

**Oven-Roasted Root Vegetable Salad**

Beets, Parsnips, Sweet Potato, Watercress, Bourbon-Bacon Vinaigrette

**Steamed Penn Cove Mussels**

Pernod, Shallots, Spanish Chorizo, Charred Leek Butter, Grilled Sourdough

### Second Course Selections

**Parsnip And Caramelized Pear Soup**

"Pure Luck" Hopelessly Blue, Crispy House Pancetta, 18-Year Cinnamon Balsamic

**Pan Seared Diver Scallop**

Winter Succotash, Roasted Chanterelles, Roasted Shallot-Nutmeg Butter

**Cranberry-Orange Glazed Quail:** *Lockhart, Texas*

Wild Mushroom-Walnut Bread Pudding, Ginger-Bacon Powder, Maple Butter Drizzle

### Third Course Selections

**Fire Grilled Spot Prawn**

Smoked Cheddar and Duck Confit Grits, Cider Braised Winter Kale, Roasted Lemon Butter

**Gingerbread-Pecan Crusted Pork Belly**

Black Eyed Peas, Bacon-Cornbread Puree, Baby Carrots

**Truffled Risotto & Smoked Corn Bisque**

Parsnip-Mejool Date Puree, Shaved Asparagus-Parmesan Salad, "24 Hour" Tomato Powder

### Fourth Course Selections

**Pecan Wood Smoked Turkey**

Braised Swiss Chard and Collard Greens, Apple Cider Gravy

**Wild Mushroom Farro "Risotto"**

Roasted Butternut Cream, Haricot Verts, Almond Brown Butter, Frizzled Leeks

**Butter Poached Maine Lobster**

Celery Root Puree, Leek "Fondue", Lobster Mushrooms, Black Truffle Brown Butter

**Sous Vide "Strube Ranch" Wagyu Top Sirloin**

"Con Olio" Olive Oil Whipped Yukon Gold Potatoes, Shaved Brussels, Cherry - Foie Gras Bordelaise

### Served Family Style for the Table

Traditional Sour Dough Sage Stuffing, Cranberry Compote,  
Chipotle Sweet Potato with Marshmallow Brulee

### Dessert Selection

**Chef Tony's Dessert Selection #1**

**Chef Tony's Dessert Selection #2**

*\$75 per person*