



THE
WILSON
thanksgiving 2019

49 per person, 22 (kids under 12)

FIRST

select 1

MISO ROASTED PARSNIP SOUP
apple cider reduction

DELICATA SQUASH SALAD
whipped ricotta, pistachio sage crumble, pomegranate seeds

NOT NANA'S CASSEROLE
green beans, caramelized onions, cheddar bay biscuit

MAIN

SMOKED TURKEY BREAST ROULADE
*stuffed with cranberries and brussels sprouts,
butternut gratin with coconut milk + poblano peppers,
mushroom gravy*

DESSERT

select 1

PUMPKIN + MARSHMALLOW BREAD PUDDING

MATCHA MOUSSE
bourbon cherries + pomegranate seeds

SEASONAL GELATO & SORBET
choice of 3

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF: STEPHANY BURGOS, CULINARY DIRECTOR: JEFF HASKELL