



SELANNE STEAK TAVERN

1

Thanksgiving 2022

First Course

(choice of)

Butternut Squash Soup

duck confit/ pepita puree/ pickled smith apple

Poached Pear Salad

buckwheat honey goat cheese croquet/ red plum/ candied pecan/ cider dressing

Beet "Ravioli"

herbed goat cheese/ grapefruit/ orange hazelnut dressing

Caesar Salad

gem lettuce/ brioche croutons/ crispy speck/ black garlic aioli

Entrée Course

(choice of)

Kurobuta Leg of Ham

vermont maple glazed ham/ smith apple celery root puree

American Prime Ribeye Roast 12oz

montreal seasoning/ fresh creamy horseradish/ cabernet jus

Mary's Farm Heritage Turkey

slow roasted breast / house cranberry/ marsala jus

Sides

(served family style per table occupancy)

glazed butternut squash with maple miso butter, peanut and fried sage leaves

duck fat fried brussels sprouts with candied orange and pistachio

french and romano bean casserole with porcini cream, pancetta and crispy shallot

baby carrots in lavender honey with crumbled goat cheese and 15 year aged balsamic

yukon potato puree with phoenician olive oil and chives

brioche stuffing with winter fruits and candied walnuts

Dessert

(choice of)

Warm Apple Spiced Crostada

Caramelized Pumpkin Pie

Thanksgiving Hours: 12 to 8 p.m.