



FEARING'S

THANKSGIVING 2022 MENU

FIRST COURSE

*Roasted Butternut Squash Soup with Pheasant Confit,
Candied Acorn Squash and Hard Spiced Crème Fraiche*

*Poached Jumbo Prawns with Horseradish/Tomato Cocktail Sauce
and Gulf Crab Cake with Green Goddess Root Vegetable Salad*

*Pan Seared Alaskan Weather Vane Scallops
with Roasted Pumpkin Tortellini, Asparagus Tips, Sage Brown Butter Sauce
and Hand Scraped Burgundy Black Truffles*

*Chicken Fried Lockhart Quail
on Indian Smoked Creamed Corn, Country Spoon Bread,
End of Season Pickled Okra and Wild Huckleberry Gastrique*

SECOND COURSE

*Tangerine Glazed All Natural Turkey with Tortilla Dressing, Whipped Potatoes,
Green Beans and Salsify, Jalapeno Cranberry Relish and Pecan/Chili Gravy*

*Pan Seared Nova Scotia Halibut on Wild Mushroom Ragout,
'1015' Sweet Onion Soubise, Red Cabbage Slaw with Beetroot Vinaigrette
and Marjoram Tuile*

*Chateaux Lacquered Beef Filet Mignon
on Brown Butter Parsnip Puree, with Potato au Gratin,
Roasted Romanesco and Orange Mincemeat Chutney*

*Lamb Osso Buco with Orange Gremolata
on Pecorino Polenta with Roasted Heirloom Carrots,
Cipollini Onions and Rosemary Lamb Jus*

THIRD COURSE

Dessert Trio

*Pecan Pie” Financier with Maple Bourbon Crème, Chocolate Cremeux, and Candied Pecans
Pumpkin Cheesecake with Gingersnap Sable, Orellys Mousse, and Caramelized Pepitas
Cranberry Tart with Pistachio Cremeux, and Pistachio Croquant*

\$145 Adults | \$90 Vegetarians | \$45 Children

Prices listed exclusive of 20% service charge and 8.25% Dallas sales tax