



FEARING'S

Thanksgiving

STARTERS

Roasted Butternut Squash Soup
Duck Confit, Glazed Fired Roasted Chestnuts, Hard Spiced Crème Fraiche

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

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

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

MAIN COURSE

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

Pan Seared Nova Scotia Halibut on Cauliflower Puree
Wild Mushroom Varieties, Confit Marble Potatoes, Sweet Onion Marmalade, Roasted Fish Fume

Chateaux Lacquered Prime Beef Filet Mignon with Potato au Gratin Casserole
Orange/Thyme Glazed Baby Carrots, Parsnip Puree, English Mincemeat Tartlet

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

DESSERT SYMPHONY

Bourbon Chocolate Pecan Pie with Vanilla Bean Whipped Cream

Spiced Pumpkin Pie with Toasted Meringue and Candied Cranberries

Valrhona Chocolate French Silk Pie

november 23

11 a.m. to 3 p.m. | 5 p.m. -to 9 p.m.

\$155 adults | \$90 vegetarian | \$50 children
*exclusive of tax and gratuity