



U R B A N B I S T R O

Thanksgiving Dinner

by Executive Chef Gyo Santa

Starter

choice of one of the following:

Lobster Bisque

cinnamon flavor crouton, brandied whip cream

Foie Gras Torchon

sweet ginger bread powder, wine poached Bosc pear, toasted brioche

Fall Vegetable Salad

roasted kabocha pumpkin, candied walnut,
gala apple, dried cranberry

Entrée

choice of one of the following:

Roasted Heritage Turkey

wild mushroom stuffing, French beans,
cranberry jam, mashed potato, gravy sauce

Pan Seared Atlantic Halibut

maple roasted carrot, pumpkin spice chai cream sauce

Butternut Squash Ravioli

wilted arugula, sage cream sauce

Dessert

choice of one of the following:

Pecan Tart

Bourbon filling, brown sugar anglaise, spiced Chantilly

Chocolate Pumpkin

dark chocolate mousse, pumpkin cream, vanilla
anglaise, cinnamon seed brittle

\$65 per person

(tax and gratuity not included)



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Kids Menu

Entrée

choice of one of the following:

Croque Monsieur

served with french fries

Traditional Turkey

turkey breast and gravy, served with
mashed potatoes and baby carrots

Mini Hamburgers

served with french fries

Dessert

choice of one of the following:

Ice Cream Sundae

vanilla ice cream, whipped cream,
sprinkles and chocolate sauce

Chocolate molten cake

Bourbon vanilla ice cream

\$24 per child*

(tax and gratuity not included)

* Under the age of 12