

# THANKSGIVING

## PELICAN GRILL & BAR

11.24.2022 | TASTING MENU | 5:30 - 8:30 PM



### TO START

FALL EGG CUSTARD

### FIRST

BUTTERNUT SQUASH SOUP  
pumpkin oil drizzle

- or -

SAVORY OLIVE TARTLET  
warm caponata | puff pastry

### SECOND

PEAR BRULEE  
chicories | toasted almonds | blood orange vinaigrette

- or -

MARINATED BEETS  
yogurt | pine nut brittle | wild arugula | mustard greens

### THIRD

HAND CUT TAGLIATELLE  
fennel sausage | baby arugula

- or -

PUMPKIN RISOTTO  
sage | brown butter | arugula pesto

### FOURTH

ROAST TURKEY  
white & dark meat | mashed potatoes | bourbon maple brussels  
cranberry sauce | turkey gravy | chestnut stuffing

- or -

WAGYU SIRLOIN CAP  
roasted potatoes | horseradish cream | natural jus | swiss chard

- or -

DOVER SOLE  
cluster tomato | spinach | beurre blanc

- or -

BRAISED CABBAGE  
carrot textures | parsley butter

### DESSERT

SPICED RUM BUTTER CAKE  
citrus glaze | cinnamon toast crunch gelato

- or -

ORANGE-SCENTED CREME BRULEE  
fiori di sicilia | amaretti cookie

- or -

CARAMEL APPLE CHEESECAKE  
walnut graham crust | apple brandy

**\$155<sup>++</sup>** per person

*Pricing excludes additional alcohol, tax & service charge. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.*