

evōō

RESTAURANT & LOUNGE

Thanksgiving Offerings

Course 1

Charred corn and pumpkin chowder with smoked bacon

or

Seared scallops with mascarpone polenta and crispy carrots

Course 2

Roasted beets, purple haze, candied walnuts, citrus, artisanal lettuce, and pomegranate vinaigrette

or

Crispy brussels pork belly, and pearl onions

Main course:

Roasted turkey breast and confit of Leg, roasted garlic potato puree, wine glazed root vegetables,
Thyme and Brioche Dressing, Cabernet Gravy

Smoked short rib, candied sweet potato, asparagus gratin, red wine sauce

Horseradish Crusted Salmon, basil orzo risotto, glazed baby carrot

Sweet potato gnocchi, shaved parmesan, sage butter

Final course

Traditional pumpkin pie

or

Sweet Potato Cake, Spiced White Chocolate Mousse, Cranberry Meringue