

Thanksgiving Day Menu

\$69 per Person

Choice of One Item per Course

First Course

Cauliflower Veloute

Hedgehog Mushrooms, Foie Gras, Brioche Croutons

Autumn Chicory Salad

Endive, Asian Pears, Macadamia Nut Dressing

“The Park” Caesar Salad

Baby Romaine Hearts, Shaved Parmesan, Spanish White Anchovies, Garlic Ciabatta Croutons

Second Course

Poached Prawns

Iacopi Butter Beans, Saffron, Roasted Peppers, Chorizo Oil, Garlic Chips

Heirloom Squash Cannelloni

*Bellewether Farms Ricotta, Sage, Brown Butter,
Grana Padano*

Pintade Terrine

Pickled Grapes, Pistachios, Celery Heart Salad, Natural Vinaigrette

Third Course

Two Way Local “Diestel” Turkey

*Slow-Roasted Breast with Sage Butter and Confit Leg, Bacon & Corn Bread Stuffing,
Maple-Glazed Carrots, Giblet Gravy, Ginger Cranberry Sauce*

Prime Rib of Angus Beef

*Herb Salt Crusted Beef, Slow Roasted to Medium Rare, Foraged Mushroom Jus,
Horseradish, Onion Marmalade Tart*

Sweetbread Risotto

*Poached Lobster, Grana Padano
Natural Jus, Thyme*

Petrале Sole Meuniere

*Meyer Lemon, Charred Brussel Sprouts,
Celeriac Mousseline*

~Buttermilk Mashed Potatoes to be Served Family Style~

Dessert Course

Pumpkin “Pie”

Pumpkin Custard, Pan de Epice, Orange Confit

Pink Lady Apple Fritter

Kinderpunsch, Vanilla, Caramel Sauce

Chocolate Candy Bar

Coconut Ganache, Praline, Toasted Almond Ice Cream

Valid only on Thursday November 23rd, 2017 from 2pm – 7pm at The Park Bistro & Bar

For reservations, please call [925.283.7108](tel:925.283.7108) or email events@parkbistroandbar.com

This menu is subject to change due to the seasonal availability of products.