TANDEM

THANKSGIVING MENU 2016
Thursday 24th November 10:30am-3pm
Reservation recommended
Adults $35, Under 12 years $15, Under 3 years free

Breakfast items
Fresh fruit & Seasonal berries
Selection of artisanal breads & pastries
Buttermilk pancakes, Scrambled eggs, Bacon

Dips and Spreads
Truffled french onion dip
Red beet and citrus
Red pepper sofrito
Crustinis and breads
Vegetable crudite

Soups and Salads
Smoked apple soup, brown butter and pumpkin seed crumble
Deviled eggs, crispy shallots, sriracha
Kale salad, roasted squash, quinoa, goat cheese, pomegranate, pickled pears
Roasted yellow beets, orange, toasted hazelnut, port poached apple, yogurt
Spinach salad, honey garlic dressing, cherry tomato, feta & pine nuts
Warm roasted cauliflower salad, lemon confit, cilantro, olive oil
Eggplant and zucchini caponata, balsamic cream, brioche croutons
Crunch salad, jicama watermelon radish, carrot, purple cabbage, green mango, mint, tamarind dressing
Smoked potato salad, horseradish aioli

Entrees
Carved turkey, citrus poached fresh cranberry, sage gravy
Carved ham, sweet tea and maple glaze
Beef brisket, wild mushrooms, onion confit, madeira jus
Scottish salmon, herb crusted salmon, melted baby spinach, vermouth cream
Roasted pork loin, brown butter roasted apple, rosemary, bourbon glaze

Side Dishes
Cornbread stuffing, caramelized onion jam
Southern green beans casserole
Sweet potato souffle, candied ginger, oat crumble
Mashed potato, buttermilk, herbs
Fall roasted vegetables, honey, herbs

Desserts
Pecan pie, creme fraiche cheesecake, pumpkin pie, apple tart, dark chocolate cupcake, assorted confections & cookies