



# THANKSGIVING 2009



**Specially Brined  
and Seasoned  
Turkeys**  
(prepared or ready to cook)

### What is brining?

*Brining makes cooked meat moister by hydrating the cells of its muscle tissue before cooking and by allowing the cells to hold on to the water while they are cooked. The result is a juicier and tastier turkey.*

ENTREES
<b>HORSERADISH CRUSTED PRIME RIB OF BEEF</b> <i>thyme au jus</i>
<b>CORN AND PECAN STUFFED PORK LOIN</b> <i>apple brandy pan gravy</i>
<b>SALMON LIVORNESE</b> <i>tomato concasse, olives, capers, fresh herbs</i>

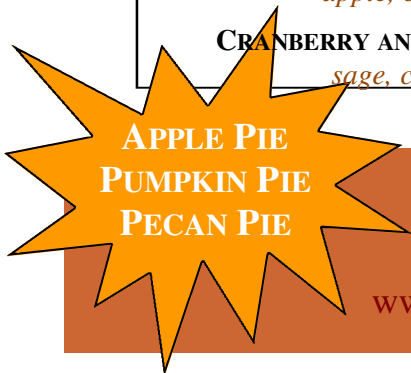
POTATO/PASTA
<b>CREAMY GARLIC MASHED POTATOES</b> <i>nutmeg butter</i>
<b>CANDIED WHIPPED SWEET POTATO</b> <i>molasses, marshmallow</i>
<b>VEGETABLE RISOTTO</b> <i>peas, carrots, fennel, mushroom</i>

STUFFING
<b>TRADITIONAL HERBED BREAD</b> <i>bacon, celery, rosemary, thyme</i>
<b>CHICKEN LIVER BREAD</b> <i>apple, corn, herb</i>
<b>CRANBERRY AND PUMPERNICKEL</b> <i>sage, cinnamon</i>

SOUP
<b>ROASTED CHESTNUT</b> <i>gala apple</i>
<b>BUTTERNUT SQUASH</b> <i>cinnamon, cranberry</i>
<b>POTATO LEEK</b> <i>bacon, celery</i>

SAUCES
<b>CRANBERRY ORANGE SAUCE</b>
<b>CLASSIC TURKEY GRAVY</b>

SIDES
<b>SAUTE WILD MUSHROOM</b> <i>shiitake, cremini, oyster, double smoked bacon</i>
<b>HARICOT VERT</b> <i>crispy shallot, toasted pecans, sherry dressing</i>
<b>BUTTERNUT SQUASH GALETTE</b> <i>leeks, cranberry, sage</i>
<b>SAUTE BRUSSEL SPROUTS</b> <i>prosciutto, honey roasted pears, chestnuts</i>
<b>ROOT VEGETABLE RATATOUILLE</b> <i>parsnip, celery root, carrot, beets</i>
<b>CORN PUDDING</b> <i>sage, smoked paprika</i>



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