

Thanksgiving 2021

Executive Chef Sylvain Delpique

AT THE CARLYLE *First*

Butternut Squash Soup

Grapefruit Juice | Maker's Mark | Chamomile Syrup | Sage Infused Brown Butter | Pumpkin Seeds

Celery and Chestnut Soup (V)

Sage Oil | Garlic Croutons

Second

Hudson Valley Foie Gras Terrine

Sicilian Pistachio Purée | Onion Marmalade | Brioche

Steak Tartare

Quail Egg | Potato Chips
(Add White Truffle MP)

Duck Confit Salad

Goat Cheese Beignet | Watercress | Honey-Mustard Dressing

Housemade Smoked Salmon

Boursin | Lemon Vinaigrette | Rye Toast

Chicory and Shaved Carrot Salad (V)

Fennel | Grapes | Roasted Almond Dressing

Third

Stonewood Farms' Roasted Turkey

Traditional Stuffing | Sweet Potato Purée | Brussels Sprouts | Cranberry Compote | Gravy

Colorado Spiced Lamb Shank

Basmati Rice | Lentil du Puy | Squash Mousseline

Roasted Halibut

Fingerling Potatoes | Meyer Lemon | Basil Oil

Pumpkin-Ricotta Ravioli

Sage | Brown Butter | Hazelnut | Parmesan Cheese
(Add White Truffle MP)

Roasted Eggplant (V)

Bulgur | Romanesco Cauliflower | Pumpkin Seed | Kohlrabi | Tahini Dressing

Fourth

Caramelized Pumpkin Pie

Whipped Crème Fraîche

Pecan Pie

Vanilla Ice Cream

Chocolate Mousse

Toasted Hazelnut

Baked Alaska Flambé

Grand Marnier | Vanilla Ice Cream | Orange Marmalade | Chocolate Sauce

Ice Cream or Sorbet

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*