

NO MI | KITCHEN

THANKSGIVING 2021

STARTER

CURED MEATS & CHEESES

chefs selection of assorted cheese and house cured meats
classic accoutrements

APPETIZER choice of

CHEFS COLLECTION OF SUSHI ROLLS

salmon avocado maki, hamachi nigiri
wasabi, pickled ginger, soy sauce

LOBSTER BEIGNET

espellette remoulade, red wine shallot

CRAB BISQUE

citrus crème, cilantro, parsnip

SALAD choice of

BEET SALAD

baby beets, bitter greens, almonds, dill yogurt
orange vinaigrette

FALL SQUASH SALAD

baby kale, acorn squash, ricotta salata
cranberry, pepitas, shallot and maple vinaigrette

GARDEN GREENS

baby lettuces, pickled fennel, goat cheese, walnut
white balsamic emulsion

MAIN COURSE choice of

TURKEY

truffle & sage brined breast, turkey gravy

HALIBUT

citrus beurre blanc

PRIME RIB

horseradish crème

AUBERGINE GRATIN

provençal tomato sauce, roasted root vegetables
sauce vierge

SIDES

sage cranberry cornbread stuffing

pomme puree

provençal roasted vegetables

cranberry sauce

DESSERT choice of

PUMPKIN BASQUE CHEESECAKE

ginger bread, orange chocolate Chantilly
pumpkin caramel, cinnamon ice cream

CHOCOLATE PECAN PIE

candied cocoa nibs, dulce de leche
dark chocolate sorbet

PARK HYATT CHICAGO®

