



Thanksgiving

AT BRESCA

November 27

4 Course menu

145 PER GUEST

SNACKS

Foie Gras "Nutter Butter"

Cheese Tart

Snow Crab cocktail

Monkey Bread- sage- honey-salt - pepper - cinnamon

APPETIZER

Fall Vegetable Salad

or

Cavatelli

mushroom - sunchoke - amaretto cookies- apple - black truffle

ENTREE

Brioche Stuffed Turkey

bacon - sausage stuffing - red cabbage - au poivre

or

Beef Ribeye 16 oz (for 2) 40 per person

squash - maitake - beef jus

Bread for the table - butter

DESSERT

Pumpkin Cheesecake

maple - almond - bourbon - brown butter

Supplements:

Caviar Set 68

Black Truffles 30

Foie Gras Set 45 (serves 2)



6 Course menu

195 PER GUEST

SNACKS

Foie Gras "Nutter Butter"

Cheese Tart

Snow Crab cocktail

Monkey Bread- sage- honey-salt - pepper - cinnamon

APPETIZER

Fall Vegetable Set

THIRD COURSE

Foie Gras

Banana - maple - szechuan - black truffle

FOURTH COURSE

Cavatelli

mushroom - sunchoke - amaretto cookies - apple - black truffle

ENTREE

Brioche Stuffed Turkey

Bacon - sausage stuffing - red cabbage - au poivre
or

Beef Ribeye (for 2) 40 per person

16 oz - squash - maitake - beef jus

Bread for the table - butter

DESSERT:

Pumpkin Cheesecake

maple - almond - bourbon - brown butter

Supplements:

Caviar Service 68

Black Truffles 30

