



the girl & the fig
Thanksgiving Dinner 12 – 8 pm

AMUSE

cheddar biscuit
apple butter

STARTERS

heirloom apple & celery root bisque
pine nut gremolata, olive oil

fall harvest salad

delicata squash, pomegranate seeds,
vella dry jack, sherry vinaigrette

roasted pear salad

grilled radicchio, pickled cranberries,
crispy sage, candied pepitas,
blue cheese vinaigrette

ENTRÉES

roast turkey breast

lacinato kale panzanella, roasted shallots,
cranberry relish, confit pan sauce

smoked short ribs

crispy brussels sprouts, butternut squash purée,
pomegranate jus

wild mushroom risotto

braised onions, rosemary, cashew butter

sautéed flounder

potato purée, spinach, brown butter-caper sauce

DESSERTS

chocolate pecan tart

italian meringue, salted caramel

pumpkin cheesecake

vanilla chantilly, candied pepitas

caramel apple sundae

coconut ice cream, oat crumble

72⁰⁰ per person, four course menu
with wine pairing add 18⁰⁰

60⁰⁰ per child (10 and under)

beverages, tax & gratuity not included

for the girl & the fig reservations

visit thegirlandthefig.com

or call 707.938.3634