



THANKSGIVING

AMUSE BOUCHE

Spinach and Mushroom Quiche

APPETIZERS

Fall Garden Salad

Fort Troy Goat Cheese, Seasonal Vegetables, Truffles

Salmon "Tartare"

Dill Foam, Crème Fraîche, Black River Caviar

Cauliflower Soup

Bacon Crumble, Avocado Oil

Foie Gras

Pumpkin Spice Powder, Country Sourdough Bread

MIDDLE COURSE

Chestnut & White Truffle Tagliatelle

Beurre Blanc

ENTREES

Monkfish

Chanterelles, Asparagus, Cauliflower Purée, Urfa Pepper

Turkey

Cranberry Jus, Sweet Potato Pave, Sage Crumble

Duck

Five-Spice Crust, Smoked Sunchokes with Wild Rice Crumble

Filet Mignon

Bordelaise Jus, Béarnaise Butter, Marble Potatoes, Shoestring Fries

SIDES

Stuffing

Mashed Potatoes with Gravy

Cornbread with Maple Butter

DESSERTS

Pumpkin Pie

Pepita Crunch, Chantilly & Toasted Marshmallow Ice Cream

Chocolate Blackout Cake

Spiced Cranberry & Malted Milk Ice Cream

Vanilla Bean Rice Pudding

Warm Apple Compote, Butterscotch & Cinnamon Streusel

Pecan Pie

Smoked Bourbon & Milk Chocolate Ice Cream

Five Course Prix Fixe - \$225

Wine Pairings - \$145

For reservations, email: reservations@wsnewyork.com