



THE GEORGIAN

A CLASSIC APPROACH TO CONTEMPORARY CUISINE

Thanksgiving  
November 26, 2009

Regionally Inspired European Charcuterie

Massive Prawn Towers, Crab Legs, Selection  
of Smoked Salmon, Cured Fish and Crustaceans

Bounty of Organic Greens



Choice of:

Roast Tom Turkey with all the Trimmings

Honey Baked Ham with Truffle Sweet Potato,  
Candied Shallots, Homemade Bacon, Cabbage Leaf

Cold Alderwood Smoked Steelhead  
with Butternut Squash Gnocchi,  
Black Trumpet Mushrooms

Sweet Potato Ravioli with Poached Shallots,  
Chanterelle Mushrooms

12hr Peppered Prime New York with Yorkshire Pudding,  
Roast Parsnip Puree and Horseradish Jus



Festive Dessert Buffet with Housemade Chocolates,  
Double Chocolate Fountains



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