

# Cress

ON OAK CREEK

## Thanksgiving Tasting Menu

### Chef's Amuse Bouche

#### First Course

Caramelized Sugar-Pumpkin Bisque

Curried Hollandaise Emulsion

Maple Vidalia Onions Crostini

Toasted Pumpkin Seed Oil, Hazelnut Crunch

Fall Vegetables "Fine Tart"

Hudson Valley Foie Gras Mousse, Oyster Mushrooms

Ginger Roasted Turnip, Desert Honey Apple

Herbs Salad, Citrus Vinaigrette

#### Second Course

Roasted Langoustines

Organic Tarragon Chicken Boudin

Paprika Celery Root, Parmesan Cheese

Tarragon Essence

Braised Rabbit-Pecorino Truffle Cheese Tortellini

Applewood Bacon & Pistachio Crumble

Black Truffle Beurre Blanc, White Balsamic

#### Third Course

Italian Seasoning Brined Turkey Breast

Confit Garlic Mascarpone Mash

Sautéed Haricot Verts, Chestnuts "Soil"

Giblet Gravy

Pan Seared Branzino

Braised Salsifias, Fennel & Orange Soup Consommé

Cayenne & Dill Puffed Amaranth, Saffron Oil

Pepper Crusted Venison

Arizona Wine Poached Pear, Chanterelles Mushrooms

Dark Chocolate Venison Jus

#### Dessert

Kabocha Squash Brioche Donuts

Maple Pumpkin Pie Mousse

Pomegranate & Spice Pepitas Seeds, Shortbread

Cinnamon Chantilly

Toasted Almond Mousseline

Caramel Dulce Chocolate, Chipotle Almonds

Caramel Popcorn, Chipotle Spice Gelato

#### Mignardises

\$135 | \$190 with Wine Pairing