

# **Little Boston Bistro Thanksgiving 2018**

Thursday November 22, 2018

Reservations suggested

## **Amuse Bouche**

**Butternut Squash Risotto w/ Grilled Andouille Sausage, Grape Must & Microgreens**

## **Course 1**

**Dungeness Crab & Corn Chowder**

*Charred Corn, Pickled Sweet Peppers*

## **Course 2**

**Fall Greens Salad**

*Smoked Bleu Cheese, Cranberries, Toasted Pumpkin Seeds & Maple Champagne Vinaigrette*

**Or**

**Wilted Brassica Greens Salad**

*Roasted Heirloom Carrot, Roasted Beets, Herbed Chevre & Cumin Oil*

## **Course 3**

**Beef Tenderloin Medallions**

*Roasted Chestnut Mashed Potatoes, Blackberry Honey Glazed Heirloom Carrots, Crispy Shallots  
& Mulled Wine Sauce*

**Or**

**Fall Harvest Salmon**

*Caramelized Onion & Butternut Squash Puree, Cranberry & Pecan Rice Pilaf, Pomegranate Seeds  
& Apple Cider Beurre Blanc*

**Or**

**Duo of Turkey**

*Smoked Sous Vide Turkey Breast, Leg Confit Cornbread Stuffing, Sweet Potato Mousseline w/  
Bruleed Meringue & Giblet Gravy*

**Or**

**Butternut Squash Ravioli**

*Wilted Spinach & Cognac Walnut Cream Sauce*

## **Course 4**

**Taste of the Season Trio:**

*Chocolate & Caramel Pecan Tartlet w/ Salted Pecan Ice Cream Ball*

*Apple Whiskey Brown Betty w/ Chantilly Cream*

*Blueberry Cream Cheese Pie Shooters*