



# THANKSGIVING

at restaurant506

11 to 3 PM • \$59 pp

## STARTERS

### **Split Pea Soup**

creme fraiche & brioche croutons

### **Fried Osso Bucco Tortellini**

house-made tortellini stuffed with braised veal shank & goat cheese, sun dried tomato-pesto cream

### **Red Romaine & Bibb Harvest Salad**

dried cranberries, toasted pumpkin seeds, herbed goat cheese croutons, blood orange vinaigrette

## ENTREES

### **Roasted Turkey Dinner**

haricot verts, cornbread stuffing, orange-spiced cranberry sauce, pan gravy

### **Herbed Roasted Prime Rib**

grilled asparagus, yorkshire pudding, served with creamy horseradish and roasted garlic au jus

### **Beef Wellington**

filet mignon with mushroom ragout wrapped in flaky pastry dough, brussel sprouts, roasted garlic whipped potatoes, red wine demi glaze

### **Chilean Sea Bass**

wrapped in cabbage purse, glazed carrots, gingered sticky rice, pink ice microgreens

## DESSERTS

### **Pecan Pie**

bourbon whipped cream

### **Peach Cobbler**

vanilla bean ice cream

### **Pumpkin Cheesecake**

caramelized walnut praline

