

Thanksgiving at Madison's

12 - 6 pm

FIRST COURSE

Baby Gem Lettuce Salad
Shaved Watermelon Radishes, *Dark Cove* Goat Cheese Fritters
Pickled Red Onions, Dried Cranberry Chutney, *Carringer Farms* Honey Dijonnaise

Local Candy Roaster and Pear Bisque
Toasted Hazelnut, Pomegranate Port Reduction

Crispy Smoked Trout Hushpuppies
Roasted Apples, Grilled Lemon, Herb Crème Fresh

Butternut Squash and Caramelized Shallot Tarte Tatin
Warm Brie, Pecan Crumble, Local Honey, Sage Pesto

ENTRÉE

Duo of Oven-Roasted Carolina Turkey Breast and Crispy Buttermilk-Fried Turkey
Macaroni and Cheese, Braised Collard Greens, Cranberry Sauce, Giblet Gravy

Brined and Smoked Pork Tenderloin
Roasted Sweet Potatoes, Garden Beans, Bourbon Meringue, Pecan Crumble, Smoky Pecan Jus

48-Hour Braised Beef Short Rib
Wild Mushroom and Farro-Stuffed Acorn Squash, Braised Garden Kale, Crispy Shallots

Seared Diver Scallops and Atlantic Shrimp
Fusilli Pasta, White Wine, Forrest Mushrooms, Oven-Dried Tomatoes, Kale, Aged Pecorino

DESSERT

Thanksgiving Sampler
Butterscotch Apple Pie, Chocolate Cream Pie, Pecan Pie

Pumpkin Crème Brûlée
Snickerdoodle

Chocolate Peanut Butter Swiss Cake Roll
Vanilla Ice Cream

Orange Pomegranate Mousse
Vanilla Meringues, Toasted Hazelnut Crunch

3-Course Prix Fixe
\$82 Per Person | \$45 Per Child Twelve and Under
Tax, Gratuity and Beverages Not Included

Chris Huerta, Executive Chef | *John Bowles, Chef de Cuisine*
Alyssa Green, Executive Pastry Chef