



# Thanksgiving at Madison's

12 - 6 pm

## first course

Select One

### BABY GEM LETTUCE SALAD

Watermelon Radishes, Goat Feta, Pickled Red Onions  
Shaved Apples, Carringer Farms Honey Dijonnaise

### LOCAL SWEET POTATO SOUP

Red Wine Apple, Spiced Walnuts, Baby Collards

### CRISPY PECAN QUAIL SCHNITZEL

Crushed Potato Salad, Herb Salad, Lemon-Caper Jus

### BUTTERNUT SQUASH & CARAMELIZED SHALLOT TARTE TATIN

Warm Brie, Pecan Crumble, Local Honey, Collard Pesto

## main

Select One

### DUO OF OVEN-ROASTED CAROLINA TURKEY BREAST & CRISPY BUTTERMILK-FRIED TURKEY

Macaroni and Cheese, Braised Collard Greens, Cranberry Sauce, Giblet Gravy

### BRINED & SMOKED PORK TENDERLOIN

Roasted Sweet Potatoes, Garden Beans, Bourbon Meringue, Pecan Crumble, Smoky Pecan Jus

### PAN-ROASTED BEEF TENDERLOIN

Wild Mushroom and Farro-Stuffed Acorn Squash, Braised Garden Kale, Crispy Shallots

### SORGHUM-GLAZED SALMON

Pernod Creamed Spaghetti Squash, Roasted Baby Beets, Crispy Leeks

## dessert

Select One

### THANKSGIVING SAMPLER

Pumpkin Pie, Chocolate Cream Pie, Pecan Pie

### PUMPKIN CHEESECAKE

Pecan Crust, Maple Marshmallow Fluff, Candied Pecans

### CRANBERRY & APPLE BREAD PUDDING

Cinnamon Gelato, Candied Cranberries, Apple Tuile

### CHOCOLATE DECADENCE CAKE

Tart Cherry, Crème Anglaise, Espresso Whipped Cream

\$82 Per Person | \$45 Per Child Twelve and Under  
Tax, Gratuity and Beverages Not Included

Chris Huerta, Executive Chef | John Bowles, Chef de Cuisine | Lauren Bland, Executive Pastry Chef