



Happy
THANKSGIVING
THURSDAY, NOVEMBER 23

Madison's

RESTAURANT AND WINE GARDEN



first

Select One

FALL GLENCOVE SALAD

Baby Radishes, Dried Cranberries, Shaved Pears, Goat Feta
Pickled Red Onions, *Minus 8* Vinaigrette

PROVIDENCE FARMSTEAD WAGYU BEEF AND BARLEY STEW

Garden Root Vegetables, Garlic & Herb Grilled Sourdough, Parsley Pesto

PECAN-CRUSTED QUAIL SCHNITZEL

Vanilla-Butternut Jam, Frisée Salad, Poached Quail Egg, Cranberry-Orange Vinaigrette

SWEET POTATO PIE IN FILO

Smoky Bacon Jam, Toasted Bourbon Marshmallow, Toasted Sage

main

Select One

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

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

HONEY GLAZED ROASTED PORK LOIN

Mustard & Apple Spaetzle, Scaly Mountain Caramelized Cabbage, Brown Butter-Dijon Jus

PEPPERCORN-CRUSTED NY STRIP LOIN

Herb and Parmesan Potato Au Gratin, Balsamic-Glazed Brussels Sprouts, Cognac-Peppercorn Jus

ALMOND-CRUSTED SALMON

Glazed Green Beans, Cherry Tomatoes, Shaved Fennel Salad, Toasted Benne Seeds

dessert

Select One

THANKSGIVING SAMPLER

Pumpkin Pie, Apple Crumble Pie, Pecan Pie

WHITE CHOCOLATE PANNA COTTA

Mixed Berries, Whipped Cream

DARK CHOCOLATE CHEESECAKE

Cherries, *Grand Marnier* Anglaise

\$90 Per Person | \$45 Per Child Twelve and Under
Tax, Gratuity and Beverages Not Included

Chris Huerta, *Executive Chef* | John Bowles, *Executive Sous Chef* | Lauren Blond, *Executive Pastry Chef*