

ember & rye

Thanksgiving Dinner *Family - Style*

\$125 Per Person

5:00 pm to 9:00 pm

SNACKS

Deviled Eggs with pickled mustard seeds

Corn Fritters with cotija cheese and tajin aioli

Pimento Cheese and crackers with pickled celery

SALAD

Arugula salad with smoked beets, poached pear, goat cheese, candied hazelnuts, pomegranate molasses, tahini and dukkha spice (Vegetarian)

PROTEINS

Roast Turkey Breast, Confit leg, Gravy, cranberry sauce

Or

Prime Rib with Au Jus and Celery root horseradish crème

Roasted Butternut Squash Glazed in Rye whiskey butter,
squash seed gremolata (Vegetarian)

STARCHES

Pork belly cornbread stuffing

Mashed potato with smoked butter (vegetarian)

VEGETABLE SIDES:

Sherry glazed mushrooms

Brussels Sprouts with bacon and cider vinaigrette

ADD ON \$7.00 EACH

Cauliflower Mac n Cheese (Vegetarian)

Parsnip creamed spinach

Grilled Chicories with mushroom xo sauce (vegetarian)

E&R Fries

DESSERT

Pumpkin Pie, Spiced Chantilly, Apple Cider
Gastrique, Caramelized Walnut

Chocolate Mousse, Passion Curd, Pop Rocks

Carrot Cake Club Sandwich, Coconut Cream,
Pecan Crisp



Pricing excludes tax and gratuity