

postrio

Thanksgiving Menu
Chef Mark Sandoval

\$39.00 per person not including: tax, gratuity or beverage.

First Course (choice of)

Mixed Baby Lettuces, Bosc Pears, Goat Cheese Fondue, Pine Nuts
Or

Puree of Pumpkin Soup, Toasted Pumpkin Seeds, Coriander Scented Crème
Fraiche

Entrée (choice of)

Roasted Free range Turkey Breast, Brioche Stuffing, Haricot Verts, Cranberry
Compote, Herb Gravy (offered a la carte at \$29)

Or

Braised Beef Short Rib, Anson Mills Polenta, Braised Greens, Madeira Jus

Dessert

Pumpkin Pie with Cinnamon Ice Cream and Nutmeg Whipped Cream