

SOHO
GRAND
Hotel

THANKSGIVING

November 26, 2020

FIRST COURSE

Seared Diver Scallop 21

ROASTED MAITAKE MUSHROOM, CONFIT LEEKS, VER JUS

White Truffle Fettuccine 32

FRESH CREAM, SHAVED WHITE TRUFFLE
\$20 SUPPLEMENT

Winter Pumpkin Soup 15

ROASTED WILD MUSHROOMS, PORCINI OIL, CHIVES

Pear Salad 16

FRISEE, RADICCHIO, ENDIVE, POMEGRANATE
SUNFLOWER SEEDS, PEAR CIDER VINAIGRETTE

SECOND COURSE

Herb Roasted Turkey 35

CONFIT WELLINGTON, CELERIAC POTATO PUREE, ROASTED
BRUSSELS SPROUTS, CRANBERRY SAUCE, SAGE JUS LIE

Cider Braised Short Rib 30

ROASTED BABY VEGETABLES, SHAVED APPLE
TRUFFLED KENNEBEC POTATOES, CIDER JUS

Roasted Romansco 27

BASIL-CAPER PISTOU, LEMON CONFIT, TOASTED PUMPKIN SEEDS

Slow Baked Arctic Char 32

SHAVED BRUSSELS, ROASTED PARSNIP
WINTER TRUFFLE DRESSING

THIRD COURSE

Pumpkin Tart 14

MAPLE VANILLA WHIPPED CREAM

Passion Fruit Tart 14

FRESH PASSION FRUIT, SORBET, CRUNCHY MERINGUE

Chai Spiced Apple Cobbler 14

SALTED CARAMEL GELATO

Prix Fixe 70