

An Elevated Thanksgiving

American Harvest



Canapés

Crispy Turkey Croquette

Turkey confit • cranberry gastrique • sage

Butternut Squash Tartlet

Brown butter • aged Parmesan • toasted hazelnut

First Course

Autumn Burrata

Caramelized delicata squash • persimmon • pomegranate
pistachio • aged fig balsamic

Soup

Roasted Pumpkin Velouté

Brown butter • chestnut • crème fraîche • crispy sage



Main Course

Organic Whole Turkey with lavender bouquet

Rosemary and gluten free brioche stuffing • turkey jus
cranberry mostarda • classic gravy

Sides

Rosemary & Gluten-Free Brioche Stuffing

Wild mushroom • chestnut • thyme • parmesan • mirepoix

Buttermilk Whipped Yukon Gold Potatoes

Fresh herbs • cultured butter

Maple-Glazed Sweet Potatoes and Rainbow Carrots

Roasted walnut and fall spice crumble

Charred Brussels Sprouts

Applewood-smoked bacon • preserved apple • cider glaze • cranberries

Cranberry & Blood Orange Relish

Fresh cranberry • blood orange • ginger

Roasted Honeynut Squash

Brown butter • honey • pepita • chili

Dessert

Bourbon Pecan Sticky Toffee Pudding

Vanilla bean ice cream • salted maple caramel • pecan praline



A la Carte Menu

for Drop-Off Holiday Meal Catering

Minimum 4 servings of each item that you select



To place an order, contact us at:

305-388-3536 or customerservice@thepickledbeet.com