



# KINGS' CARRIAGE HOUSE

## *Thanksgiving Dinner*

THURSDAY 25<sup>TH</sup> NOVEMBER 2021

BUTTERNUT SQUASH & APPLE BISQUE  
SPICED PEPITAS

CHOPPED SALAD OF ENDIVE & WATERCRESS  
ROQUEFORT CHEESE  
CANDIED PECANS, DRIED CRANBERRIES & ROASTED PEAR  
MUSTARD SEED VINAIGRETTE

TUSCAN KALE, ROASTED HEIRLOOM BEET & SWEET POTATO SALAD  
GOAT CHEESE MOUSSE  
DATES, GOLDEN RAISINS, APPLE & TOASTED PISTACHIOS  
HONEY CIDER VINAIGRETTE

TARTARE OF OAK SMOKED IRISH SALMON\*  
HARVEST CORN CAKE  
TOMATO JAM & CHIVE OIL

THYME ROASTED BREAST OF HEN TURKEY WITH PAN JUS  
CHESTNUT, WILD MUSHROOM & DRIED APPLE STUFFING  
POTATO PARSNIP PUREE & GLAZED TRI COLOR CARROTS  
CRANBERRY COMPOTE

PAN SEARED FILET OF WILD SALMON WITH PUMPKIN SEED CRUST  
CIDER BUERRE BLANC  
SAFFRON APPLE COMPOTE  
PURPLE SWEET POTATO PUREE & CARAMELIZED ROOT VEGETABLES

GRILLED FILET MIGNON WITH CRANBERRY PEPPERCORN DEMI-GLACE \*\*  
CRISPY HORSERADISH POTATO CAKE  
WILTED WATERCRESS

CRANBERRY JEWEL CAKE  
SWEETENED MASCARPONE & CANDIED ORANGE PEEL

DARK BELGIAN CHOCOLATE GANACHE TORTE  
PECAN DUST & BOURBON CARAMEL SAUCE

PUMPKIN CRÈME BRULEE WITH MAPLE TUILE

WARM APPLE BLACKBERRY CRUMBLE WITH IRISH OATMEAL CRUST  
GINGER CRÈME ANGLAISE

[FINAL MENU SUBJECT TO CHANGE]

*Seventy Nine Dollars Prix Fixe*

\*\$6.00 SUPPLEMENTAL CHARGE PER ASTERISK

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