

# RAMSAY'S KITCHEN

BY GORDON RAMSAY

## THANKSGIVING PRIX FIXE

\$70.00

wine pairing \$65

### FIRST COURSE

*Choose one*

#### Lobster Bisque

#### Harvest Salad

mixed greens, fuji apples, celery, goat cheese, spiced marcona almonds, grain mustard vinaigrette

*chablis, christian moreau, France*

### MAIN COURSE

#### Roasted Turkey Plate

potato purée, haricot vert w/bacon vinaigrette, chicken sage dressing, cranberry jam, turkey gravy

*crossbarn by paul hobbs, sonoma coast*

### DESSERT COURSE

#### Pumpkin Butterscotch Budino

candied pecans, chantilly cream, biscoff cookie crumbs

*dow's 10-year tawny, duoro, Portugal*

All meals are prepared by Ramsay's Kitchen, unless otherwise specified

\*These items are served raw, contain raw ingredients, or are cooked to order

Before placing your order, please inform us if a person in your party has a food allergy

(GF) gluten free | (DF) dairy free | (V) vegetarian | (V+) vegan | (V++) can be made vegan | \* locally & sustainably sourced

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code. Division of Food Safety. FDACS.gov