

# BLUE HOUND

## THANKSGIVING PRIX FIXE

65 PER PERSON

### FIRST COURSE

ROASTED BUTTERNUT SQUASH & BOURBON SOUP  
devonshire crème | crostini

OR

BABY GREEN SALAD  
goat cheese | beets | pumpkin seed | citrus | pomegranate vinaigrette

### SECOND COURSE

SAGE BRINED TURKEY  
whipped potato | apple stuffing | green beans | giblet gravy | cranberry

OR

ROASTED NY STRIPLOIN  
potato gratin | braised mushrooms | asparagus | mustard zinfandel sauce

OR

PAN ROASTED SEA BASS  
sweet potato & crab hash | lemon & chive butter

### THIRD COURSE

PUMPKIN PIE  
chantilly crème

OR

MAPLE & BLUEBERRY BREAD PUDDING  
vanilla gelato



**BLUE HOUND**  
KITCHEN & COCKTAILS

\*consuming raw or under cooked meat, seafood, poultry or eggs may increase your risk of food borne illness especially if you have certain medical conditions. These items may be served raw or undercooked.

A 20% gratuity will be added to parties of six or more guests.