



Thanksgiving Feast at R17 / 1 – 6 PM / Reservations Required

1st

Kale and Cucumber Salad with Roasted Ginger Dressing

Sweet Potato Gnocchi with Toasted Marshmallow, Spiced Pecans, Carrot Beurre Blanc

R17 French Onion Soup with Cornbread Crouton, Pimento Cheese

Beet Glazed Short Rib with Winter Squash and Brussels Sprout Okonomiyaki

Roasted Turnips and Radishes with Benton's Bacon, Persimmon, Pepita, Lemon Ricotta, GA Olive Oil

2nd

Lamb Osso Bucco with Saffron Risotto, Meyer Lemon and sage Demi

Vegetable Plate Chef's Selection of Local Vegetables and Heirloom Grains

Slow Roasted Heritage Turkey with Cornbread Stuffing, Cranberry Chutney and Smoked Giblet Gravy

Wild Striped Bass with Swiss Chard, Warm Baby Beet Farro Salad, Carrot Puree, Lemon Thyme Vinaigrette

55 Day Dry Aged Ribeye with Fior Di Arancia, Fig Preserves, Caramelized Onions

Sides

Grilled Brussels Sprout Salad with Pecans, Pomegranates and Blue Cheese

Green Bean Casserole with Creamed local mushrooms and Tobacco Onions

Roasted Sweet Potatoes with Chile Yogurt and Mint

Dessert

Pumpkin Spice Bread Pudding with Whisky Sauce and Butter Pecan Ice cream

Pecan Pie with Brown Butter Carmel, Cornmeal Crust, Chocolate Chantilly

Maple Crème Brulee with Roasted Winter Squash, Candied Walnuts and Toasted Coco Nibs