



# DRAWING ROOM

## THANKSGIVING MENU THREE COURSE DINNER

November 23, 2017

### FIRST COURSE

#### LOWCOUNTRY OYSTER PIE

crumb fried oysters | brown oyster and benne seed veloute | oyster crackers | benton's bacon

#### SHRIMP & SCALLOP CRUDO

apple | fennel | pomegranate | citrus | mache | roe | olio nuovo | crystal gel

#### CANDY ROASTER SQUASH BISQUE

sea island kettle corn | spiced pepitas | green peanut oil | buttermilk

#### WARM FALL CSA SALAD

shaved brussels sprouts | dinosaur kale | radicchio | pecans | butternut squash | roasted apple | cranberry vinaigrette

### SECOND COURSE

#### TRADITIONAL TURKEY SUPPER

slow roasted breast | smoked leg and thigh | porcini green beans  
chestnut dressing | crème fraiche potatoes | madeira, truffle, foie gras gravy | cranberry

#### FILET OF BEEF TENDERLOIN

mashed autumn roots | roasted brussels sprouts | clemson blue diane sauce

#### SLOW ROASTED PRIME RIB OF HERITAGE PORK

rosemary mustard crust | white bean cassoulet | melted savoy | apple spatlese jus

#### GROUPEL, LOBSTER, SHRIMP & GRITS

black rice grits | broccoli rabe | saffron butter

### THIRD COURSE

#### PUMPKIN CRÈMA CATALANA

cinnamon spiced chantilly | pistachio-pie crust crumble | burnt maple sugar

#### WARM APPLE HUGUENOT TORTE

sorghum drizzle | black walnuts | vanilla crème anglaise

#### FRIED SWEET POTATO PIE

bourbon praline gelato | benne seed coconut crisp

#### CHOCOLATE CHESTNUT EVERYTHING

cocoa moo cake | caramel chestnut semifreddo | salted cacao ganache | marrons glaces