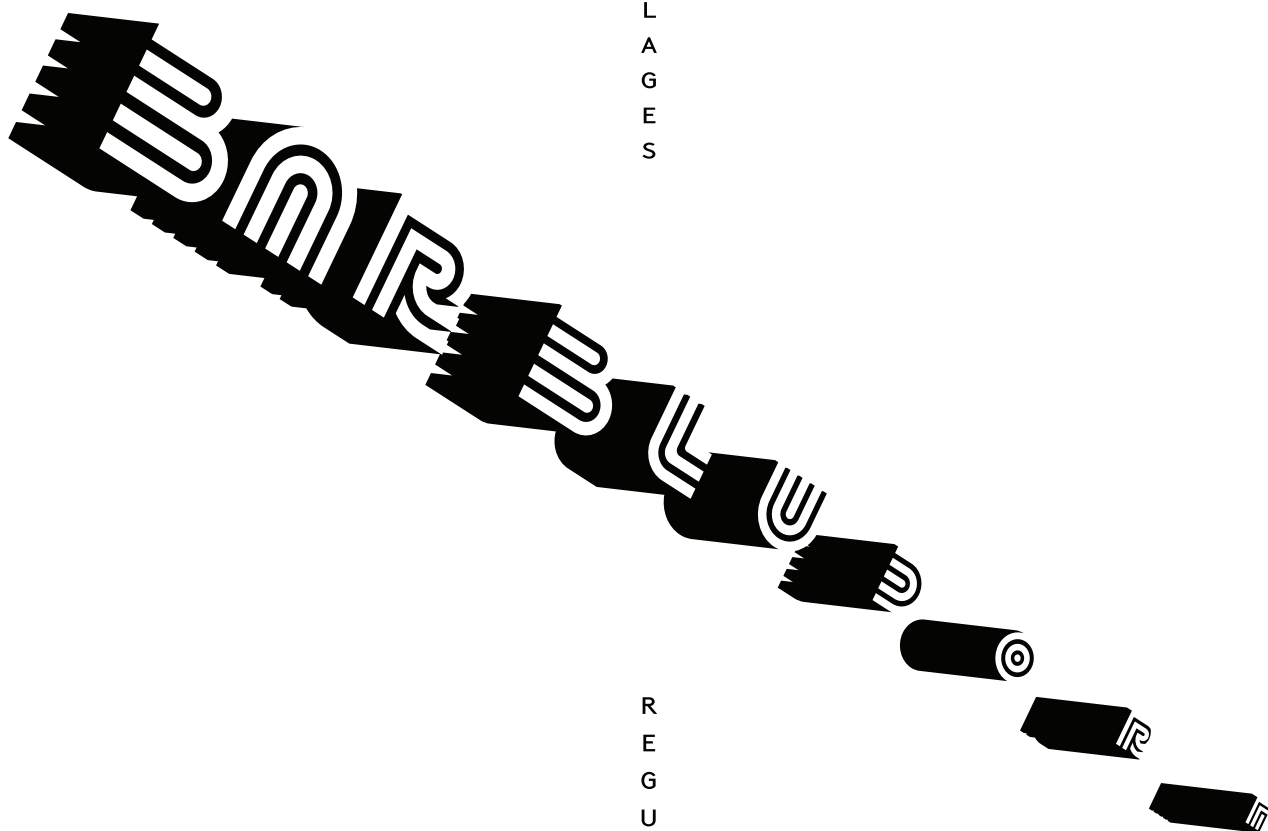




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HAPPY THANKSGIVING!

from your neighbors at Bar Bludorn

THREE COURSE PRE-FIXE
\$75 PER PERSON

TO START choice of

Oysters*

raw | baked | fried

Steak Tartare*

potato rosti, egg yolk, horseradish

Gem Lettuce Salad

mint, sesame, brioche, parmesan dressing

Endive Salad

goat cheese, cranberry, hazelnut
shallot vinaigrette

Country Ham Beignets

benton's ham, ricotta cheese
whole grain mustard

Squash Soup

carrot fritter, chive oil
brown butter crème fraîche

ENTREES choice of

Roast Turkey

dark and light meat, stuffing
pomme purée, cranberry sauce, gravy

Steak Frites*

8oz hanger, fries, au poivre vert

Branzino*

cauliflower, preserved lemon
tahini vinaigrette

Ravioli

mushroom duxelle, port, parmesan

SIDES \$12 each

Pomme Purée

Cranberry

Carrots

Sweet Potatoes

Stuffing

DESSERTS choice of

Martellus

warm chocolate cake
salted caramel, vanilla

Apple Pie

Ice Creams & Sorbets

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In Partnership with



GALVESTON BAY
FOUNDATION

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.