



The Driskill Grill Thanksgiving

For The Table

Driskill Bread Service *whipped salted butter*
Cacio e Pepe Gougeres *pecorino, black pepper, lemon*
Picnic Deviled Eggs *dill pickle dust, chive oil*

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Louis de Grenelle ‘Bellay’ Blanc de Blancs Saumur, Loire Valley, France

First Course

choice of

Green Salad *French vinaigrette, shallots, mustard, fine herbs, spiced pepitas*
Roasted Pumpkin Soup *brown butter croutons, sage, nutmeg, parmesan*

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Commanderie de Peyrassol ‘La Croix’ Cinsault Rosé Provence, France

Main Course

family style

Slow Roasted Turkey Breast *smoked turkey sausage, cranberry sauce, traditional gravy*
Prime Rib *red wine sauce, roasted garlic, Yorkshire pudding*

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Domaine des Perelles Gamay, Fleurie, Beaujolais, France

Sides

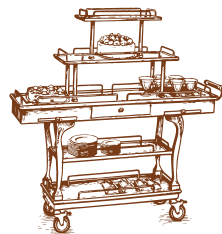
Green Bean Casserole *beans, mushrooms, cream, crisp onions*
Traditional Stuffing *bacon, onions, herbs, spices*
Mashed Potatoes *chive butter, cream, chives, nutmeg*
Glazed Carrots *butter, honey, thyme*

Dessert Cart

Pumpkin Pie *gingersnap crust*
Bourbon Pecan Pie *flakey all-butter crust*
Driskill Grill Chocolate Cake *salted caramel mousse*
Apple Crisp *crème fraîche ice cream*
NY Cheesecake *graham cracker crust*
Key Lime Pie *biscoff crust*

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Selbach Oster ‘Graacher Domprost’ Riesling Auslese Mosel, Germany



Wine pairings \$65 per person