## THANKSGIVING MENU

AED375 per person



*by* DARIO CECCHINI



## Amuse Bouche

Roasted Pumpkin Soup (D,N)
Foie Gras, Caramelized Pistachio,
Gorgonzola



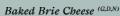
Wagyu Striploin Carpaccio (D,G,E,RAW)

Truffled Egg Yolk, Tuscan Pecorino, Caperberry, Garlic Emulsion, Crispy Bread Stick

Chestnut & Mushroom Burrata (G,D,N) Jerusalem Artichoke, Rosemary Salt

Baked Pumpkin Salad (G,N)

Delica Pumpkin, Eggplant Caviar, Quinoa, Pumpkin Seeds, Charred Onion, Pomegranate, White Balsamic Dressing



Truffle Honey, Cranberries, Walnuts, Corn Bread



Maple Glazed Whole Roasted Turkey (D,G)

Mapple Syrup, Butter, Rosemary, Cranberries Sauce, Jus

Mac & Cheese (G,D)

Roasted Carrots & Parsnips (D)

Sweet Potato Fries (G)

Glazed Brussel Sprouts & Almonds (D)

Smoked Mash Potato (D,E)



Pecan Pie (D,G,E,N)

Apple Pie (D,G,E)

