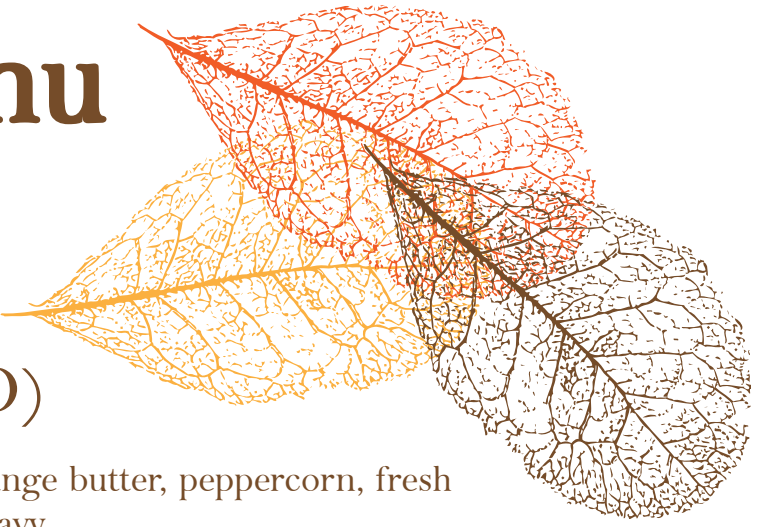
Prix Fixe Menu

$450- feeds 4-6

$275- feeds 2-3



ENTRÉES (CHOOSE TWO)

Orange Rosemary Turkey Breast Orange butter, peppercorn, fresh rosemary, roasted sweet onion brown butter gravy

Molasses Baked Ham Smoked pit ham served with a molasses mustarda glaze

Chef's Signature Red Wine Brisket Angus beef brisket slow braised with sweet onions red wine served in our rich red wine demiglaze

ACCOMPANIMENTS

Fresh Buttermilk Drop Biscuits Made with cheddar and herbed garlic butter

Blasted Brussels and Carrots Brussel sprouts and heirloom carrots roasted with garlic and shallots, finished with honey sherry glaze

Green Bean Casserole with portobellos, black garlic and sherry cream sauce, shallot, fried onions

Hand Mashed Yukons Skin-on Yukon Gold potatoes hand mashed with garlic, buttermilk and heavy cream with our own blend of seasonings

Candied Yams Fresh yams and sweet potatoes roasted with our delicious molasses sauce. Finished with candied pecans

Savory Stuffing Traditional savory stuffing made with brioche and other artisan breads

DESSERTS (SELECT ONE)

Homemade Pumpkin Pie

Apple Berry Crisp



Entrees & Accompaniments available a la carte. Contact us for pricing!

www.chompfoods.com

THANKSGIVING

a la carte **by Chomp! Foods**

STARTERS + SIDES

Dip Platter Creamy herb dip and fresh hummus served with fresh vegetable crudite and tortilla chips $28

Spinach Artichoke Dip Fresh sauteed spinach, artichoke hearts, Parmesan cheese in a creamy dip with garlic crostini $32

Devilish Eggs Spicy marinated 8-minute eggs with garlic aioli, candied bacon, fresh scallion $36

Baked Brie with sauteed apples and pears in golden puff pastry, crostini, herbs $48

Blackened Shrimp Cocktail House made blackening rub, Creole marmalade sauce $48

Charcuterie Features a nice selection of meats and cheeses with grapes, apple, nuts, crackers, jams, and other accoutrements $60/$120

Roasted Heirloom Potato and Radish Gratin with Beecher's Flagship, smoked provolone and aged cheddar $50

Chef's Beer Cheese Mac cavatappi and our signature creamy beer cheese sauce made with a local lager $50

Andouille Cornbread Stuffing Andouille sausage with sauteed peppers and onions mixed with southern style cornbread $50

DESSERTS

Apple Berry Crumb Classic apple and mixed berry cobbler topped with a brown butter oat crumble, walnuts and vanilla ice cream $55

Homemade Eggnog Pumpkin Pie Vanilla mascarpone whipped cream, torched sugar top $55

www.chompfoods.com