

Jean-Georges

BEVERLY HILLS

Thanksgiving Celebration

Appetizers

Parsnip Soup with Coconut

Lime and Mint

Endive, Apple and Pear

Toasted Pecans, Blue Cheese Dressing

Scallop and Truffle Tartare

Nantucket Bay Scallops, Black Truffle, Sherry Dressing

Grilled Octopus

Smoked Paprika Crème Fraîche, Guajillo Vinaigrette

Entrées

Roasted Turkey

Foie Grass Truffle Chestnut Stuffing and Cranberry Sauce

Slow Baked Salmon

Truffle Mashed Potatoes, Shaved Brussel Sprouts

Maine Lobster

Mushroom- Yuzu Vinaigrette, Celeriac and Shisho

Honey Nut Squash Ravioli

Sherry Brown Butter, Parmesan and Sage

Beef Tenderlion Au Poivre

Malabar Pepper, Sweet Gem lettuce

Sides

Served Family Style

Sautéed Bloomsdale Spinach

Sesame Seeds

Mashed Potatoes

Sweet Butter, Sea Salt, Cracked Pepper

Roasted Brussels Sprouts

Golden Raisin Vinegar, Bacon, and Pears

Wild Mushrooms

White Wine and Sage

Dessert

Served Buffet Style

Pumpkin Tart

Apple Cranberry Tart

Butterscotch Pecan Tart

Chocolate Salted Caramel Tart

Pumpkin Cheesecake

Chocolate Pot De Crème

Pumpkin Bourbon Bread Pudding

135 per Guest

65 for Children