

THANKSGIVING

Features

5 Course Meal Available
\$155 per person

V*, GF **Baby Kale Salad 22**

Pumpkin Seed Pesto, Pomegranate
Candied Walnut, Poached Apple

V*, GF **Roasted Pumpkin Soup 24**

Pumpkin Pie Spiced Kuri Squash
Spiced Pepitas, Aged Sherry

V* **Haricot Verts 24**

Toasted Almonds, Crispy Shallots
Shiitake Mushroom Cream

Turkey Breast Roulade 70

Confit Dark Meat
Maple Roasted Sweet Potato
Whipped Potatoes, Cornbread Stuffing
Citrus Braised Cranberries

Pumpkin Basque Cheesecake 22

Pumpkin Seed, Orange, Cardamom

CHEF DE CUISINE | JOSEPH OESTERWIND

PASTRY CHEF | GRAHAM LERNER

●: EAU-Natural V: Lacto-ovo vegetarian
GF: Gluten free V*: Can be prepared as a vegan option

AT EAU RESORT & SPA, WE SOURCE LOCAL, SUSTAINABLE AND ORGANIC PRODUCTS WHENEVER AVAILABLE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness especially if you are pregnant or have certain medical conditions.
