



*Morrison-Clark*  
Historic Inn & Restaurant

## Happy Thanksgiving

Thursday November 28th, 2019, 11:00am – 8:00pm

### ~Appetizer~

Please choose one

#### **CHIPOTLE-LIME BRAISED PORK POSOLE**

*Toasted Hominy, Black Chickpeas, Poblano & Guajillo Chiles, Cilantro, Crisp Blue Corn Tortillas, Lime*

#### **SHAVED BRUSSELS SPROUT & BABY TATSOI SALAD**

*Marcona Almonds, Pomegranate, Feta Cheese, Butternut Squash Flan, Citrus-Brown Sugar Vinaigrette*

#### **CRISPED LEG OF DUCK CONFIT**

*Roasted Red Anjou Pears & Banana Squash, Cauliflower Fondant, Blackberry*

### ~Entree~

Please choose one

#### **CITRUS & TOFFEE BRINED ASHLEY FARMS HERITAGE TURKEY DINNER**

*Sausage, Apple & Sage Stuffing, Braised Root Vegetables, Creamed Pearl Onions, Roasted Corn, Asparagus, Baby Carrots, House-Made Cranberry Sauce, Giblet Gravy*

#### **ROASTED RACK OF AUSTRALIAN LAMB**

*Baby White Potatoes, Toasted Purple Ninja Radish & Colorful Cauliflower, Minted Feta, Rosemary Oil, Mugolio*

#### **GRILLED BONE-IN LOIN OF BERKSHIRE BLACK HOG**

*Savory Wild Mushroom & Pecorino French Toast, Braised Spinach, Blackberry Demi-Glace*

#### **BLACK GARLIC RUBBED TEMPURA HALIBUT**

*Charred Broccolini, Earl Grey Scented Quinoa & Adzuki Bean Pilaf, Carrot Puree, Ginger Foam, Crisp Nori*

#### **CARDAMOM SCENTED ATLANTIC SALMON**

*Toasted Yukon Gold Potatoes, Acorn Squash, Napa Cabbage, Honey Crisp Apple Cider Broth*

**\*Vegetarian Option Available\***

### ~Dessert~

Please choose one

#### **CHOCOLATE-HAZELNUT TORTE**

*Nutella Anglaise, Pumpkin Semifreddo, Hazelnut Praline, Maple-Fudge Glaze*

#### **WHITE CHOCOLATE MACADAMIA NUT TART**

*Brown Butter-Yellow Delicious Apple Sauce, Lime Zest, Whipped Cream*

#### **LEMON PUDDING CAKE**

*Blueberry-Citrus Marmalade, Salted Margarita Cookies*

*\$49 per person*

*Kids 10 and under - \$20 special menu*

*Menu Subject To Change*

*20% Service Charge will be added to parties of 6 or more*