

N I N E - T E N

restaurant and bar

THANKSGIVING DINNER

Thursday, November 23rd, 2017

Executive Chef Jason Knibb | Pastry Chef Jose Alonzo III

SAMPLE MENU

- FIRST COURSE CHOICES -

Chino Farms Pumpkin Soup

apple & pumpkin hash, herb festival, apple gastrique

Roasted Vegetable Salad

carrots, Brussels sprouts, fennel, radishes, broccoli, carrot hummus, hazelnut crumb, baby lettuces, frisee & black truffle vinaigrette

Pear & Belgium Endive Salad

roasted pear, Asian pear, bucheron cheese, dried cranberries, pecan, champagne vinaigrette

Stone Crab & Old Bay Spaghettini

fresno chilis, garlic, lemon, garlic chili oil, herbs, breadcrumbs

- SECOND COURSE CHOICES -

Free Range Diestel Turkey

herb roasted turkey breast & confit turkey leg hash, braised greens, potato purée, sage sausage stuffing, cranberry & orange relish, herb gravy

Wild Coho Salmon

roasted fennel, charred cucumber, crispy baby potatoes, blistered cherry tomatoes, fennel soubise

Grilled Prime 10oz. New York Steak

roasted honey nut squash, carrots, Brussels sprouts, sunchoke purée & J1 steak sauce

Anson Mills Farro Verde & Roasted Vegetables

honey nut squash, Brussels sprouts, baby carrots, turnips, pickled onions, pepitas & carrot purée

- THIRD COURSE CHOICES -

Pear Tart

butterscotch, vanilla bean ice cream

Chocolate Custard

whipped pumpkin cheesecake, salted caramel ice cream, cocoa crumb

Gingerbread

apple compote, citrus cream, vanilla crème anglaise

Half-Baked Chocolate Cake

choice of vanilla ice cream or whipped cream

3:30 p.m. to 8:30 p.m.

\$72 per person | \$97 with wine pairings

Turkey plate for children 12 and under \$25. Prices do not include tax & gratuity. Regular dinner menu will not be served. Passport Unlimited program and other discount programs are not available. Menu subject to change based on seasonal availability.

Reservations Required: 858.964.5400
nine-ten.com