



THANKSGIVING MENU

NOVEMBER 26, 2020, 11 AM - 2 PM

PRIX FIXE
\$95 PER PERSON

AMUSE BOUCHE

SMOKE SALMON ON PUMPERNICKEL BREAD, CRÈME FRAICHE AND CAVIAR

APPETIZER

BELGIUM ENDIVE & FRISÉE SALAD

GRILLED BARTLETT PEAR, GORGONZOLA CHEESE, CANDIED PECANS, CHAMPAGNE VINAIGRETTE

OR

KABOCHA SQUASH SOUP

HOUSE MADE CRÈME FRAICHE, CALABRIAN CHILE OIL, TOASTED PEPITA, CHERVIL

ENTREE

ORGANIC DIESTEL TURKEY BREAST

SOUS VIDE TO PERFECTION WITH CONFIT TURKEY LEGS, ROOT VEGETABLE

HASH, WHIPPED GARNET YAMS WITH HOUSE MADE MARSHMALLOW, BUTTERED CAULILINNI, CLASSIC DRESSING

OR

SLOW ROASTED PRIME RIB

YORKSHIRE PUDDING, BROWN BUTTER CREAMY POTATOES, HARICOT VERT BEANS ALMONDINE,
WILD MUSHROOM RAGOUT

DESSERT

SERVES 2 PEOPLE

TRIO OF PIES

PUMPKIN PIE, APPLE PIE & PECAN PIE SERVED WITH MADAGASCAN VANILLA ICE CREAM

FOR RESERVATIONS CALL: 214.953.4343
MENU SUBJECT TO CHANGE BASED ON AVAILABILITY.

THE CRESCENT CLUB

DALLAS, TEXAS

1986