



# Sweet Fire

KITCHEN

# THANKSGIVING FEAST

THURSDAY, NOVEMBER 22 | 11 AM-8 PM

**\$65 ADULT | \$26 CHILDREN (5-12)**  
**CHILDREN 4 & UNDER ARE FREE**

## RAW BAR

- GULF COAST OYSTERS ON THE HALF SHELL
- OLD BAY POACHED SHRIMP
- CRAB LEGS
- COCKTAIL SAUCE, SHALLOT MIGNONETTE, LEMONS & HOT SAUCE

## CHEESE & CHARCUTERIE

- SELECTION OF REGIONAL CHEESES
- HOUSE MADE & LOCALLY SOURCED CURED MEATS
- PICKLED VEGETABLES, DARK ALE GRAIN MUSTARD, SEASONAL PRESERVES
- CANDIED PECANS & TEXAS WILDFLOWER HONEY
- ASSORTED BREADS & CRACKERS

## SALAD TABLE

- LOCAL HEAD LETTUCE & SPINACH, SEASONAL CONDIMENTS & DRESSINGS
- ARUGULA & FRISEE, BROWN BUTTER PECANS, GOLDEN BEETS, APPLE & SORGHUM VINAIGRETTE
- HEIRLOOM FARRO, ROASTED SQUASH, GRAPES, POMEGRANATE & WHITE BALSAMIC DRESSING
- POACHED PEAR & APPLE SALAD, WALNUTS, CELERY & GOLD RAISINS
- ASSORTED FRESHLY BAKED BREADS & ROLLS

## CARVING STATION

- SLOW ROASTED TURKEY BREAST & TURKEY THIGH ROULADE
- ROSEMARY & GARLIC ROASTED PRIME RIB
- BROWN SUGAR-MUSTARD GLAZED SMOKED HAM
- CRANBERRY SAUCE, AU JUS, GIBLET GRAVY, SHINER BOCK MUSTARD & CREAMED HORSERADISH

## ON THE SIDE

- SWEET CORNBREAD STUFFING
- ROASTED SWEET POTATOES, MAPLE GLAZE & CANDIED PECANS
- BUTTER & CHIVE WHIPPED POTATOES
- OVEN ROASTED BROCCOLI, CHEDDAR CHEESE HOLLANDAISE & COUNTRY HAM
- APPLE CIDER GLAZED ROOT VEGETABLES
- CHARRED BRUSSEL SPROUTS, BUTTERNUT SQUASH & FENNEL

## ACTION STATIONS

- POTATO GNOCCHI, BRAISED COLLARD GREENS, CRISPY PORK BELLY & ROASTED ONION BROTH

## FROM THE BAKESHOP

- PUMPKIN TARTS, VANILLA WHIPPED CREAM
- CHOCOLATE CHERRY VERINES
- HAZELNUT PARIS BREST
- VANILLA PISTACHIO SPONGE CAKE, FRESH RASPBERRIES
- PUMPKIN CHEESECAKE
- PECAN PIE THUMBPRINT COOKIES
- ROASTED PEAR BROWNIE CAKE
- CHOCOLATE DEVIL'S FOOD CAKE
- CRANBERRY PECAN TARTS
- LEMON RASPBERRY MILLEFUEILLE
- SWEET POTATOES CAKES, CINNAMON BUTTERCREAM
- APPLE ALMOND TARTS, HONEY CREAM GRAHAM CRACKER
- ACTION STATION  
GRAND MARNIER CREPES, MARINATED SOUR CHERRIES & CINNAMON ICE CREAM