

Joshua Wilton House

Thanksgiving Dinner 2011

First Courses

Backfield Farms Beef Short Ribs

slow braised, wrapped in local cabbage with caramelized onions, manchego cheese, over cauliflower gratin with Madeira-sage reduction sauce

Sherry-Lump Crab Bisque with nutmeg and chives

Crispy Fried Oysters

semolina crusted with lemon-caper remoulade and hot house tomato-panzanella salad

Duck Confit

over andouille sausage-cornbread pudding with cranberry-jalapeño relish and cider-maple glaze

Phyllo Wrapped, Baked Brie

apple-curry chutney, baby arugula, toasted almonds and blackberry vinaigrette

Joshua Wilton Salad

with blue cheese, artichokes, hearts of palm, grape tomatoes, bacon and a raspberry vinaigrette

House Smoked Salmon

crispy apple potato cake, lemon-dill cream and crispy collards

Sivas-Sonoma Sauvignon Blanc `10 (Sonoma County, California)
Bichot Morgon `09 (Beaujolais, France)

Entrees

Pan Seared Sea Scallops

mascarpone-penne 'mac-n-cheese', vegetable confetti and saffron-corn cream sauce

Grilled Hanger Steak

with bacon roasted Brussels sprouts, sunchoke-celery root mashers and port wine reduction

Backfield Farms Beef Osso Bucco

mozzarella stuffed, basil pesto risotto, honey glazed carrots and red wine-mushroom sauce

Grilled Rock Fish

cheesy grits, Turner ham sautéed kale and lemon-rosemary butter sauce

JWH Traditional Turkey Dinner

house-roasted Polyface Farms turkey served with all the trimmings

Roasted a.m. Fog Mushrooms

in a savory crepe with sun dried tomato, arugula and chevre over butternut sauté with chestnut cream

Espresso Marinated Pork Tenderloin

grilled over mashed sweet potatoes, stewed apples and cabbage, finished with cranberry-ginger glaze

Pazo de Monterrey Godello `09 (Spain)
Ch. La Gaborie Bordeaux `09 (Bordeaux, France)

Desserts

White Chocolate Banana Bread Pudding

Gingerbread Pear Tart

Chocolate Pecan Pie

Pumpkin Cheesecake

Apple Cranberry Pie

Ch. Sahuc lès Tours Sauternes `08 (Bordeaux)

Three-Course Prix-Fixe Menu \$40.00 per person
Three-Course Prix-Fixe Menu paired with wines \$56 per person