

# Grill 225

*The truth in beef®*

Thanksgiving 2022

Prix Fixe, Four-Course Menu

\$140 per person

*Champagne Toast*  
*Cranberry and Orange juice mimosa*

## FIRST COURSE

*Truffled Butternut Squash Soup with Gruyère crostini*

## SECOND COURSE

Choice of one

*Spinach and Butter leaf salad* with green apple, cranberries, walnuts and maple-dijon vinaigrette

*Bibb Lettuce Salad* with spiced walnuts, Roquefort cheese and mandarin orange vinaigrette

*Chilled Wedge of Iceberg* with balsamic reduction, Roquefort dressing, green onion and applewood bacon

## THIRD COURSE

Choice of one

*Organically Farmed Carved Turkey Breast* with Low Country sausage and sage stuffing and giblet gravy

*Pan Seared Grouper* with parsley, garlic butter, cherry tomatoes and white wine

*Broiled Jumbo Lump Crab Cakes* with lobster tarragon cream and pineapple relish

*USDA Prime Filet Mignon (42 Days aged)– 10 oz.*

*USDA Prime New York Strip (50 Days aged) – 16 oz.*

*USDA Prime Ribeye (42 Days aged) – 16 oz.*

*USDA Prime Veal Rib Chop — 14 oz.*

*Roma Tomato Pie* baked Roma tomatoes, spinach, fresh herbs, mozzarella and feta cheeses in a flaky pie crust served with a side of arugula, feta and heirloom cherry tomatoes in red wine vinaigrette

## For the Table

### Additional Family Style Turkey Platters

#### Organically Farmed Carved Turkey Breast Platters for the Table

served with Southern giblet gravy and cranberry sauce

parties of 2 add \$30, parties of 4 add \$60

### Family Style Vegetables

(Parties of 2) – 2 side items, (Parties of 4) – 3 side items, (Parties of 6) – 4 side items

*Creamed Spinach — Roasted Root Vegetables with orange and ginger glaze*

*Smashed Sweet Potatoes with sugared maple pecans and marshmallow fluff*

*Smashed Redskin garlic potatoes — Sausage and Sage Stuffing with Southern giblet gravy*

*Stone Ground grits — Truffled Potato Chips with buttermilk blue cheese — Grilled Tomatoes with warm Havarti cheese*

## FOURTH COURSE

Choice of one

*Cranberry Tart* with lemon raspberry coulis

*Warm Banana Bread Pudding* with sugar fired sliced bananas and Caramel Ice Cream

*Pumpkin Pie* with cinnamon anglaise and oatmeal crumble

*Flourless Chocolate Mousse Torte* with warmed chocolate ganache

*Persimmon Creme Brulee* with vanilla bean wafer

*Pecan Pie* with cinnamon cream Fraiche and maple brown sauce

## Holiday Breads For the Table

*Focaccia* with sage, olive and goat cheese, *Jalapeño* and *Cheddar* Popovers, *Herbed Cheese Biscuits*,

*Flaky Croissants*, *Gluten-free herb drop biscuits*, *Cinnamon Rolls* and *Soft Pretzel Bread*

Menu selections are based on availability and may be subject to change prior to November 24th, 2022.

(A set gratuity charge of 20% will be added to the subtotal cost of the guest check for all party sizes.)