

JEAN-GEORGES AT

## TOPPING ROSE HOUSE THANKSGIVING MENU

Before Placing your Order, Please Inform your Server if a Person in your Party has a Food Allergy.

**\$138**

### **Appetizer**

Tuna Tartare

Avocado, Spicy Radish, Ginger Dressing

Butternut Squash Soup

Black Trumpet Mushrooms and Chives

Gulf Shrimp Salad

Tender Greens, Avocado, Truffle Vinaigrette, Champagne Dressing

Caramelized Peconic Bay Scallops

Ginger-Cranberry Jus, Wild Arugula

Roasted Mushroom and Shrimp Risotto

Shallot Jam and Parsley

Black Truffle and Fontina Cheese Pizza

### **Entrée**

Porcini Crusted Salmon

Warm Leek Vinaigrette

Roasted Black Sea Bass

Broccoli, Preserved Black Bean Vinaigrette

Roasted Organic Turkey

Crispy Sourdough Mushroom Stuffing, Cranberry Compote, Natural Jus

Bacon Wrapped Niman Ranch Pork Chop

Roasted Cauliflower, Apple Sauce

Caramelized Wagyu Beef Tenderloin

Sautéed Spinach, House-Made Sriracha Emulsion and Sesame

Fall Vegetables

Salted Lemon, Basil Broth

### **Dessert**

Apple Pie, Cinnamon Ice Cream

Warm Chocolate Cake, Vanilla Ice Cream

Pumpkin Pie, Cranberry Sorbet

Chef/Proprietor Jean George Vongerichten

Executive Chef Drew Hiatt

These Menu Items Contain Raw\* or undercooked Foods\*\*. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.