



## THANKSGIVING 2020

Available 4 to 9 p.m.

Three-course menu: \$75 | Four-course menu: \$85  
prices exclude tax and service

### AMUSE BOUCHE

*turkey arancini | parmesan aioli*

### APPETIZERS

#### **Pumpkin Velouté Cappuccino**

*yukon potato foam, pickled butternut squash, spiced pumpkin seed powder*

#### **Turkey Meatballs**

*sage black pepper gravy, braeburn apple-raisin chutney, sage*

#### **Turkey & Root Vegetables Terrine**

*pickled mushrooms, spiced plum ketchup*

### SALAD

#### **Fall**

*endive, smoked duck pastrami, candied cranberries, georgia spiced pecans, pumpkin seeds, asher blue dressing*

#### **Beet & Blackberry**

*salt-roasted beets, macerated blackberries, wild arugula, rhubarb vinaigrette, sorghum popcorn*

#### **Waldorf**

*dehydrated grapes, grana padano, pickled celery, walnut caramel, granny smith apple*

### ENTREES

#### **Turducken Ballotine**

*turkey, quail, duck, wild mushrooms ragout, pancetta, baby vegetables, cranberry chutney*

#### **Pumpkin & Chestnut Farrotto**

*kale, grana padano, toasted hazelnuts*

#### **Turkey Breast Sous-Vide**

*pumpkin velouté, sweet apple, amaretto crumble, sumac glazed baby carrots*

#### **Roasted Scallops**

*garden sofrito, pumpkin tortellini, black truffle, red wine reduction*

#### **Braised Shortribs**

*hominy grits, sweet potato conserve, fried okra*

### DESSERTS

#### **Black Forest Crème Brûlée**

*chocolate custard, cherry coulis, chocolate soil, cinnamon cream*

#### **Pecan Slab**

*toasted marshmallow ice cream, white chocolate shavings*

#### **Pumpkin Cheesecake**

*spiced apple sauce, pumpkin seed brittle, torched meringue*

**Executive Chef ~ Nicolas Lebas**

A 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO ALL FOOD AND BEVERAGE ORDERS.  
CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
MENU VALID THURSDAY, NOVEMBER 26 , 2020



Our chefs work in our gardens as well as develop strong connections with local farms, ensuring the freshest available ingredients are incorporated into the Rice House menu which changes weekly.

A few of the local farms featured on this week's menu include:

**Barnsley Farm, Adairsville, GA**

Located on property at the Barnsley Farm, our chefs tend our kitchen garden to incorporate ingredients grown on-site into our menus. Nearby, bees are buzzing at our on-site hives to produce our own honey.

**Tucker Farms, Rome, GA**

Tucker Farms is a predominantly restaurant-supported farm located in Rome, Georgia. They grow specialty lettuces, greens, and herbs as well as seasonal garden vegetables. Produce is available to chefs across the metro Atlanta, Northwest Georgia North/Central Alabama, and Tennessee markets. They enjoy partnering with chefs, and working with restaurants, who embrace sustainability and a seed-to-plate philosophy.

**Bella Vita Mushrooms, Plainville, GA**

Bella Vita Mushrooms is a micro-supplier based in Plainville, Ga. growing a selection of varieties including oyster, maitake reishi, shiitake, lions mane, chestnut, king trumpets, and many more

**Goodnight Bros Country Ham, Boone, NC**

Goodnight Brothers has been specializing in the art of dry curing hams since 1948. Their focus is on curing, aging, de-boning slicing and packaging country ham for the food service and retail industries.

**Sweet Grass Dairy, Thomasville, GA**

Founded in 2000, by Al and Desiree Wehner, Sweet Grass Dairy creates artisan cheeses including the award winning Green Hill and distributes its cheeses across the U.S. In 2005, Sweet Grass Dairy was purchased by the Wehners' daughter Jessica and their son-in-law Jeremy Little.

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