



WOODLANDS GRILL

Thanksgiving 2020

Available 12 to 8 p.m.

Three-course menu: \$59 | Four course menu: \$69
prices exclude tax and service

APPETIZERS

Duck Gyoza

garlic-parsnip dip | dehydrated cranberries

Cornmeal-Crusted Turkey Fritters

plantain fries | tomato remoulade

Potato & Blue Cheese

smoked salt | dusted leeks

SALADS

Arugula & Apple

chorizo lardons | sharp white cheddar | pistachios | sour apple rosemary vinaigrette

Frisée & Grapefruit

goat cheese | golden beets | baby radish | toasted pink peppercorns | mint | grapefruit vinaigrette

ENTRÉE

Crispy Rabbit Loin

fire-roasted beets | golden raspberries | wild herbs | spicy almonds | tobacco onions | feta cheese
fennel | vanilla beurre blanc

Apricot-Glazed Bison Chorizo Meatballs

smokey blue grits | quail egg | carrot nest

Pecan-Crusted Red Snapper

crushed potatoes | red wine braised cremini mushrooms | maple horseradish mustard

Pink Peppercorn Coffee Dusted Veal

maple goat cheese butternut squash purée | braised tarragon infused baby carrots

Sweet Tea Sous-vide Turkey Breast

cranberry serrano reduction | roasted garlic potato purée | crispy brussels sprouts

DESSERT

Triple Chocolate Black Pepper Cookies

pumpkin custard | princess flower crust

Fried Apple Cheesecake

tart cherry pineapple chutney | crushed white chocolate brittle

Ice Cream

ask your server for chef's featured flavors

GF - Gluten Free V - Vegetarian N - Contains Nuts

A 20% service charge will be automatically added to all food and beverage orders.

Consuming raw & undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



Executive Chef Nicolas Lebas Chef de Cuisine John Paul Burns

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BARNSELY RESORT