
~ FIRST COURSE ~

CELERY ROOT SOUP
Toasted Pumpkin Seeds, Sour Cream and Currants

OR

ROASTED FALL SQUASH SOUP
Cranberries and Pinenuts

~ SECOND COURSE ~

ROASTED HEIRLOOM BEETS
Chestnut Wafer, Baby Romaine, Black Mesa Ranch Feta and Gingered
Cranberry Vinaigrette

Or

ORGANIC MIXED FIELD GREENS
Griddled Goat Cheese, Spiced Nuts, Toasted Brioche and White
Balsamic

WRIGHT'S

AT THE BILTMORE

THANKSGIVING 2009

~ DESSERT ~

MILK CHOCOLATE AND HAZELNUT
House Made Marshmallow, Crushed Graham Crackers and Dark
Chocolate Drizzle

Or

ROASTED PUMPKIN TERRINE
Cinnamon- Vanilla Bean Whipped Cream and White Chocolate

Or

CANDIED PECAN TORT
Sweet Pecans, Caramel and Spiked Brandy Reduction

\$75 PER PERSON

~ THIRD COURSE ~

GLAZED PUMPKIN GNOCCHI
Tart Cherries, Golden sage, Crisp Pancetta, Cracked Pepper and
Toasted Pinenut Ricotta Fondue

Or

GRANNY SMITH APPLE TART
Candied Orange Jam, Blue Cheese, Port Wine Reduction and Frisee

~ FOURTH COURSE ~

HERB SEARED TURKEY ROULADE
Hudson Valley Duck Confit, Local Citrus Jam, Buttered Rutabaga, Fig-
Brioche Stuffing and a Cranberry Gastrique

Or

GRILLED TENDERLOIN OF BEEF
Butter Whipped Yukon Gold Potato Puree, Bacon Braised Brussels
Sprouts, Crispy Parsnips and Apricot Demi

Or

WILD SALMON
Baby Long Beans, Roasted Chestnuts, Fingerling Potatoes, Sun dried
Cherries and Toasted Almond Brown Butter

Or

RACK OF LAMB
Creamy Polenta, Candied Walnuts, Minted Fennel Marmalade and
Braised Greens and Spiced Port Reduction

An automatic gratuity of 18% will be added to parties of eight or more. 8.3% sales will be added to each check

*We are required to inform patrons that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness. These items include raw oysters, raw egg Caesar salad and hamburgers. Information on the ingredients of any item served will be provided upon request. Please direct inquiries to the restaurant manager.