

# MARTHUR'S

## Thanksgiving

November 24, 2022

The chance to share Thanksgiving with loved ones feels extra special this year, and we are honored to mark the occasion with you in true Biltmore style. Our chef-crafted pre-fixe menu exceeds all expectations, and we can't wait to celebrate with you.

### STARTERS

Select one choice:

#### ROASTED BUTTERNUT SQUASH BISQUE

granny smith apple syrup, brioche croutons, leeks

#### ORGANIC LITTLE GEM WEDGE

beech mushroom, pickled red onion, shaved manchego cheese, curled heirloom carrots, pomegranate-walnut oil vinaigrette

### ENTRÉES

Select one choice:

#### GARLIC & HERB ROASTED TURKEY BREAST

turkey roulade, sage & brioche stuffing, traditional pan gravy, Biltmore honey glazed heirloom carrots, Brussels sprouts, Irish butter whipped Yukon gold potatoes, housemade cranberry sauce

#### MESQUITE SMOKED 12oz PRIME RIB

Irish butter whipped Yukon gold potatoes, glazed green beans, roasted acorn squash, roasted Arizona mushrooms, creamed horseradish, sauce bordelaise

+8 for 16oz | +12 for 20oz

### DESSERTS

Select one choice:

#### CINNAMON & SUGAR ROASTED PUMPKIN CHEESECAKE

graham cracker crust, madagascar vanilla anglaise, pepita tuille

#### ARIZONA GROWN PECAN PIE

cave creek bourbon caramel, housemade cranberry gelato

Please notify your server of any dietary restrictions or allergies. Gluten-free options may be available, please ask your server.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Final menu subject to change based on availability. Limited à la carte menu available.

ArizonaBiltmore.com