

JEAN-GEORGES AT

**TOPPING ROSE HOUSE
THANKSGIVING MENU**

\$138

Appetizer

Tuna Tartare
Avocado, Spicy Radish, Ginger Dressing**

Butternut Squash Soup
Mushrooms and Chives

Gulf Shrimp Salad
Tender Greens, Avocado, Truffle Vinaigrette, Champagne Dressing

Burrata and Citrus Salad
Olive Oil, Sea Salt, Black Pepper and Basil

Black Truffle and Fontina Cheese Pizza

Entrée

Seared Faroe Island Salmon
Mashed Potatoes, Brussel Sprouts, Truffle Vinaigrette **

Roasted Black Sea Bass
Broccoli, Preserved Black Bean – Ginger Dressing with Herbs

Roasted Organic Turkey
Sourdough Mushroom Stuffing, Mashed Potatoes Cranberry Compote,
Brussel Sprouts and Gravy

Grilled Veal Chop
Mushrooms Glazed with Garlic, White Wine and Sage**

Caramelized Wagyu Beef Tenderloin
Roasted Brussel Sprouts, Silky Parsnip and Miso – Mustard Sauce**

Dessert

Pumpkin Pie, Cranberry Sorbet

Warm Chocolate Cake, Vanilla Ice Cream

Warm Apple Pie, Cinnamon ice Cream

Chef/Proprietor Jean George Vongerichten
Executive Chef Emily Giauque

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

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.