

# elements kitchen

## Thanksgiving 2007

Butternut “bisque” with fresh French thyme and crispy bacon

Salad of mixed greens with spiced pickled pumpkin, Vidalia onions, and toasted Pepitas with apple brown sugar vinaigrette

Butter and thyme roasted turkey breast with Madeira gravy

Jones’ coffee crusted beef tenderloin in natural jus

Chestnut and bacon stuffing with caramelized onions and dried plums

Whipped Potatoes with Dijon and shallot

Grande Marnier glazed yams with brown sugar, currants, and citrus supremes

Sautéed green and wax beans with shallots and olive oil

Baby Brussels sprouts with chestnuts and brown butter

Potato, leek, and gruyere gratin

Cranberry-orange relish with brandy and cloves

EuroPane sourdough, multigrain, rosemary currant, or roasted garlic dinner rolls

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## Thanksgiving 2007

### Desserts

Spiced pumpkin brioche bread pudding with rum whipped cream

Classic pecan pie

Golden Delicious apple and fresh cranberry frangipane tart

A selection of homemade ice creams

*Ginger spice ice cream*

*Cabernet lavender ice cream*

*Buttered candied pecan*

Finishing instructions will be provided to ensure a perfect and effortless Thanksgiving celebration

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## Thanksgiving Menu 2008

### Main

#### Roast Turkey Breast

*Apricot glaze \* Herbed gravy*

#### Braised Boneless Leg of Lamb

*Pomegranate glaze*

### Sides

#### Cornbread Stuffing

*Chestnut \* Fennel*

#### Twice Baked Potato

*Roasted garlic \* Cheddar cheese \* Bacon \* Scallions*

#### Sweet Potato Puree

*Granny Smith apples*

#### Wild Rice Salad

*Roasted butternut squash \* Leeks \* Fresh corn*

#### Cranberry Relish

*Persimmons*

#### Glazed Pearl Onions

*Port \* Bay leaves*

#### Citrus Glazed Carrots

*Lemon \* Lime \* Fresh ginger*

#### Green Beans

*Pickled white onions \* Fresh herbs*

#### Cauliflower Gratin

*Toasted pignoli \* Crispy Panko topping*

### Desserts

#### White Port Poached D'Anjou Pear Tart

*Vanilla cream*

#### Dark Chocolate Marquis

*Toasted pistachios \* Candied orange zest*

#### Spiced Cranberry Bundt Cake

*Citrus glaze \* Candied Cranberries*

#### Pumpkin Butterscotch Pie

*Marshmallow and crème fraîche crema*

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**elements'** fine dining to-go  
**Thanksgiving Menu 2009**

**soups**

**Apple, Celery and Cardamom Potage**

*Braised Cabbage Relish \* Crispy Apple Chips*

**Roasted Butternut Squash Chowder**

*Apple Wood Smoked Bacon \* Caraway Brown Butter*

**entrées**

**Whole Slow Roasted, Butter Basted Turkey**

*Herbs de Provence \* Pan Gravy*

**Lamb Osso Buco with Syrah & Port reduction**

*Braised Cippolini Onions \* Salsify \* Pomegranate Mint Gremolata*

**Whole Poached Mediterranean Style Salmon**

*Red & Yellow Peppers \* Zucchini \* Olive Pipérade \* Honey Dijon Crème Fraîche*

**side dishes**

**Wild Rice & Homemade Sausage Stuffing**

*Chestnuts \* Butternut Squash \* Brussels Sprouts \* Apples \* Golden Raisins*

**Sweet Potato & Yam Gratin**

*Homemade Orange Marshmallow Topping  
Grand Marnier Glaze \* Dried Plums & Apricots \* Toasted Almonds*

**Mashed Potatoes and Parsnips**

*French Butter \* Double Cream*

**Smashed Fingerling Potatoes with Duck Sausage**

*Duck Confit \* Wilted Spinach \* Garlic \* Fresh Thyme*

**Farmer's Market Bean Salad**

*Green & Shell Beans \* Sweet 100 Tomatoes \* Roasted Garlic Vinaigrette*

**Broccoli & Roasted Kohlrabi Sauté**

*Kumquat Confit \* Lemon Zest \* Shallots \* Extra Virgin Olive Oil*

**Homemade Cranberry & Hibiscus Relish**

*Preserved Lemon \* Fresh Ginger*

**desserts**

**Pumpkin Mousse & Gingerbread Torte**

**Classic Pecan Pie**

*Shortbread Crust \* Bourbon & Vanilla Whipped Cream*

**Caramel Apple Tart**

*Spiced Crème Anglaise*

**Cappuccino Terrine**

*Dark chocolate cake \* Mocha buttercream \* Espresso Dacquoise \* Italian meringue*