



Thanksgiving Menu

- Soups, Salads, Appetizers -

Caramelized onion soup with Stilton Flat Bread & Honey (serves 4) \$21
Celeriac & Pear Bisque, with Truffle & Fried Leaks (serves 4) \$21
Endive, Chicory Salad with Pomegranate Persimmons, Manchego Shavings Tarragon
Vinaigrette (serves 4) \$25
Kohlrabi Salad, Yogurt, Watercress (serves 4) \$25
Roasted Butternut Squash Hummus, Candied Beans, Fried Parsley Beet Crisps \$15
Beet dip duo, pistachio praline, orange zest pita bread \$11
Baba Ghanoush Grilled & Roasted Eggplant with Za'atar Vinaigrette, Pine nuts,
Fried Cilantro \$15

+++ We prep, you cook & take the credit

Organic Turkeys +++

\$11 per/lb 12 to 22 lb organic birds, fully marinated, fully stuffed, fully delicious. We get them oven ready, you cook and take the credit.. How easy is that?!

Marinade: pomegranate molasses, harissa, rose wine

Stuffing : sourdough, mandarin oranges, celeriac, zaatar, sumac

- Sides -

Shingled Squash with Harissa and Pistachio (serves 3-4) \$18
Roasted Cauliflower Gratin - Cardamom & Nutmeg (serves 3-4) \$16
Mejadria, Lentil, Rice and Fried Onion Cakes, Coriander & Allspice
(5 per order) \$20
Turkey and squash patties with cumin, nutmeg & sumac/pomegranate creme fraiche
(4 per order) \$20

- Charcuterie & Seacuterie Board -

Prosciutto, salami calabrese, tuna pate, mussel Pate, cucumbers, radishes,
melon, olives, pea pesto, bacon jam, truffle honey, baguette (serves 6) \$85

Dessert

**- Pies by Piedaho -
(limited quantities)**

Salted Caramel Apple Pies)\$40
Dutch Apple \$40
Mixed Berry Ginger \$40
Blackberry Crumble \$40

**- Hand Pies -
(limited quantities)**

Apple Concord Grape \$8
Blueberry \$8
Spiced Raspberry Plum \$8

Check our website to order online (coming soon) or Order by November 19th by emailing
eduardo@truckeefoodshop.com orders must be confirmed by email