

BLUE FIN THANKSGIVING

A LA CARTE

{ Appetizers }

ROASTED PUMPKIN CINNAMON SOUP · 9

Caramelized Apples, Toasted Seeds

BLUE MOON BABY GREEN SALAD · 10

Dried Cherries, Toasted Walnuts, Spiced Cabernet Vinaigrette

ENDIVE & FRISÉE SALAD · 12

Warm Smoked Bacon, Maytag Blue Cheese, Fried Poached Egg

DUCK CONFIT & WILD MUSHROOM STRUDEL · 14

Black Mission Figs, Red Oak, Pomegranate Reduction

{ Entrees }

BUTTER BASTED ROASTED TURKEY · 25

Toasted Walnut Sage Stuffing

Whipped Potatoes, Brussels Sprouts, Butternut Squash

Cranberry-Cherry Jam, Classic Gravy

SCALLOP CRUSTED HALIBUT · 31

Sweet Potato, Beluga Lentils, Orange Marmalade

CRISPY SKIN SCOTTISH SALMON · 25

Porcini Mushrooms, Whipped Parsnips, Roasted Chestnuts, Marsala

SWEET GARLIC CRUSTED FILET OF BEEF · 32

Asiago Polenta, Wilted Swiss Chard, Beurre Rouge

{ Desserts }

PUMPKIN BREAD PUDDING · 9

Autumn Fruit Compote, Pomegranate Sherbet

APPLE CHEESECAKE · 9

Brandied Caramel Sauce, Salted Cinnamon Brittle Ice Cream

CHOCOLATE PECAN PIE · 9

Brown Butter Ice Cream

NOVEMBER 26, 2009

PRIX-FIXE · 42

• Your Choice of •

Appetizer

· WITH ·

BUTTER BASTED ROASTED TURKEY

TOASTED WALNUT SAGE STUFFING

WHIPPED POTATOES, BRUSSELS SPROUTS,

BUTTERNUT SQUASH

CRANBERRY-CHERRY JAM,

CLASSIC GRAVY

· AND ·

• Your Choice of •

Dessert

COFFEE OR TEA

{ Suggested Wine Pairings }

· BY THE GLASS ·

PINOT GRIGIO, CA DONINI, VENEZIA, ITALY 2007 · 10

ARNEIS, PALMINA, SANTA YNEZ VALLEY, 2006 · 15

TEMPRANILLO, SIERRA CANTABRIA, RIOJA, SPAIN 2006 · 11

SYRAH, BONNY DOON, CENTRAL COAST 2005 · 13

· BY THE BOTTLE ·

SAUVIGNON BLANC, EFESTE, COLUMBIA VALLEY 2007 · 55

RIESLING SPATLESE, WEGELER, MOSEL 1994 · 95

PINOT NOIR, LANGE, WILLAMETTE VALLEY 2006 · 55

MALBEC, CATENA, MENDOZA, ARGENTINA 2005 · 59

• VISIT US AT BRGUESTRESTAURANTS.COM •