

# Frank's Feast - Thanksgiving Series

MENU FOR A PERFORMANCE DINING EXPERIENCE

## THANKSGIVING DAY 2010

### **Turks Two-Ways**

Bacon-Wrapped Natural Turkey Breast, Fresh Sage  
Porcini & Morel Mushrooms Stuffed

Bacon-Free Natural Turkey Breast, Fresh Sage  
Porcini & Morel Mushrooms Stuffed - Kosher Style

### **Carnivore & More**

Braised Beef Shoulder Shredded - Barbecue Style

### **On My Sides**

Homemade French Baguette Crouton, Fresh Sage, Organic  
Turkey Cranberry Sausage Crumbles & Crimini Mushroom Dressing

Fresh Rosemary Roasted Fingerling Potatoes &  
Cippolini Onions - Patriotic Style (all red, white & blues)

Truffle Scented Crawfish & Mascarpone Mac & Cheese  
with Panko Tarragon Crumble

Mandolin Sliced Sweet Potato with Marshmallow Cream Gratin

Fresh Butternut Squash Soufflé

Black Truffle Creamed Corn Off the Cob

Garlic Creamed Spinach

Exotic Mushroom Gravy (porcini, morel & oyster)

Whole Cranberry Sauce

Hot, Petite Baguette Rolls with Honey Butter Glaze

### **Life is Sweet**

Homemade Pumpkin Custard, Fresh Pumpkin Chantilly Cream &  
Dulce de Leche Drizzle

Fresh Apple with Vietnamese Cinnamon Crumble, Homemade Huckleberry Fro-Yo

Chocolate Truffles

### **Imbibe Me**

Five Brandy, 2006 Cabernet Sauvignon & Pomegranate Sangria  
2007 Alma Rosa "Autumn" Limited Release Pinot Noir, Sta. Rita Hills  
Russian Standard Bloodies

*Performed by: Chef Superdave Gordon & Sunny Frasers; Head Sous Chef: Cara Frasers; Asst. Sous Chefs: Frank Fraser, Jr. & Rebecca Fraser*