



## PROVINCE URBAN KITCHEN & BAR

### *THANKSGIVING CELEBRATION*

NOVEMBER 24TH, 2016

11:00 AM – 9:00 PM

#### FIRST COURSE

CHOICE OF

##### *ROASTED KURI PUMPKIN BISQUE*

AUTUMN SPICED CROUTON / CROW'S DAIRY GOAT CHEESE

OR

##### *SEASONAL HOUSE SALAD*

FALL TENDER GREENS / POMEGRANATE / FETA / ROASTED BUTTERNUT SQUASH

TOASTED PUMPKIN SEEDS / ORGANIC CIDER & LOCAL HONEY VINAIGRETTE

#### MAIN COURSE

##### *TRADITIONAL TURKEY FEAST*

COUNTRY BREAD & SPINACH STUFFED TURKEY BREAST ROULADE

SAGE GRAVY / SMASHED POTATOES / CANDIED YAMS / CRISPY SHALLOTS

HARICOT VERT / WILD MUSHROOMS / BLUE CORN BREAD

\*BRAISED DARK MEAT AVAILABLE UPON REQUEST\*

#### DESSERT

##### *PUMPKIN CHAI LATTE CHEESECAKE*

SEA SALT PEPPITAS / VANILLA BEAN CREMA

**\$36 PER GUEST**

\$18 FOR CHILDREN 12 & UNDER

COMPLIMENTARY VALET PARKING

IN THE KITCHEN ~ EXECUTIVE CHEF MARCO GARCIA

***RESERVATIONS: (602)-429-3600***