

MORGAN'S

in The Desert

Thanksgiving Day 2017

Thursday, November 23rd

4pm to 9pm
\$98 per person

Amuse Bouche

Pumpkin Espuma and Walnut Royale

Starters

Butternut Squash Soup

Granny Smith Apple, Macadamia Nut, Brussels Sprout, Molasses

Citrus Cured Tuna

Cucumber Aioli, Confit Honshimeji Mushroom, Celery, Red Mullet Bottarga

Beet Salad

Spiced Beet Puree, Sherry Wine Vinaigrette, Goat Cheese, Candied Black Walnut

Beef Carpaccio

Roasted Fennel, Vegetable Shaving, Mustard Caviar, Fennel Mayonnaise

Entrées

*All the entrées are accompanied with Sides for the table of Roasted Carrots,
Sweet Potatoes, Creamy Indio Sweet Corn and Brussels Sprout*

Stuffed Turkey Roulade

Pomme Puree, Turkey Jus, Cranberry and Hazelnut Marmalade

Wild Scottish Salmon

White Truffle and Cauliflower Puree, Charred Egg Plant, Salmon Roe

Sea Bass

Roasted Acorn Squash Celery Root Cake, Syrah Wine Sauce,
Baby Kale and Almond Salad

All Natural Filet Mignon 8oz

Comte Potato Gratin, Frisee Salad, Beef Jus, Horseradish Cream

Dessert

Apple Strudel

Variety of Winter Apples, Walnut, Cinnamon Cream

Spiced Sweet Potato Tart

Caramel Ice Cream, Marshmallow Bulee

Milk and Honey

Milk Ice Cream, Oat Crumble, Honey Brittle, Crispy Meringue, Candied Pecan

All About Chocolate

Black Tea Chocolate Ganache, Caraibe Brownie, Chocolate Mousse,
Brown Butter Peanuts