

MORGAN'S

in The Desert

THANKSGIVING 2019

Thursday, November 28th

4PM - 9PM

\$102 PER PERSON

AMUSE-BOUCHE

Dungeness Crab & Ahi Tuna

Sweet and Sour Quinoa, Lemon Crème

1ST COURSE

Roasted Cinderella Pumpkin Soup

Seared Pumpkin, Micro Cilantro, Parsley Oil

2ND COURSE

Choice Of:

Brussels Sprouts & Baby Kale Salad

Crispy Bacon, Caramelized Jonagold Apple,
Parmigiano-Reggiano, Toasted Hazelnuts

Prosciutto & Hen of the Woods

Petite Seasonal Greens, Mushroom Vinaigrette,
Onion Soubise

Grilled Hokkaido Scallop

Madison Field Greens, Lemon Emulsion,
Cucumber Essence, Crisped Ginger, Lime Zest

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ENTRÉES

Choice Of:

Diestel Family Ranch Heirloom Turkey

Sautéed Chanterelles, Toasted Pine Nuts,
Raisins Soaked in Bulleit Bourbon,
Cranberry and Sage Essence, Turkey Au Jus

USDA Certified Angus Filet Mignon

Comté and Yukon Potato Gratin, Rainbow Chard,
King Oyster Mushrooms, Black Truffle Sauce

King Salmon

Beluga Lentils, Tarragon Emulsion, Fresh Dill,
Smoked Trout Caviar

DESSERTS

Choice Of:

Chocolate Bombe

Guanaja 70% Chocolate Mousse, Tahitian Vanilla Panna
Cotta, Orange Confit, Sesame Florentine, Crème Chantilly

Goat Cheese & Pumpkin Cheesecake

Spiced Candied Pepitas, Caramel Sauce

Pumpkin Clafoutis

Cinnamon and Pumpkin Ice Cream,
Crème Chantilly, Cranberries

*Consuming raw or undercooked meats, poultry,
shellfish or eggs may increase your risk of foodborne illness