



CUCINA A CASA THANKSGIVING DINNERS 2023

Why not skip the stress this season, and instead, enjoy being a guest in your own home. Leave it to us: we've been preparing Thanksgiving feasts for guests and clients for decades! This service is available for delivery/pickup before noon on Wednesday November 22nd.

We also offer our "Historical First Thanksgiving Menu" for those who may want to buck tradition this year and feast on something a little different. *Minimum order is for 4 people. Travel fees dependent on location of delivery.*

Pricing (4 person minimum):

- Option 1 (1 app, 1 salad, turkey + sauce, stuffing, 2 sides, 1 dessert) = \$100/person**
- Option 2 (2 apps, 1 salad, turkey + sauce, stuffing, 3 sides, 2 desserts) = \$125/person**
- Option 3 (3 apps, 1 soup, 1 salad, turkey + sauce, stuffing, 4 sides, 2 desserts) = \$170/person**

MODERN THANKSGIVING OPTIONS

Appetizers

- Puff pastry-wrapped brie, drizzled with nuts, dried fruit, and honey
- Rosemary flatbread, blue cheese, grapes, and honey
- Smoked salmon canapés with crème fraîche and chives

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Soups

- Butternut squash soup, with cilantro-smoked paprika creme fraiche
- White bean and kale vegetable soup
- Celeriac soup, maple syrup-vinegar gastrique

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Salads

- Mixed greens, pear, gorgonzola, and candied walnuts, sherry vinaigrette
- Curly endive, radicchio, shaved fennel, goat cheese, figs and hazelnuts + citronette
- Arugula topped with sauteed balsamic mushrooms and shaved parmigiano

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MAIN COURSE: TURKEY

- Rosemary-lemon-garlic, Marsala and rosemary gravy
- Miso butter rub with orange and pomegranate, garlic gravy
- Smoked paprika and lime, sherry-mushroom gravy
- Classic salt and pepper, olive oil and butter rub; Apples, onions, and cider-sage gravy

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FRUIT sauce - choose one

- Classic homemade cranberry sauce
- Cranberry and kumquat *mostarda*
- Homemade winter cranberry sauce, with port wine and orange zest

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Stuffing

Classic celery-onion-herb stuffing
Cornbread, sausage, and kale stuffing
Italian whole grain bread stuffing: mushrooms, sage, dried cranberries and figs

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Side dishes

Garlic-mascarpone potato mash
Sweet potato-chipotle puree
Curried butternut squash puree
Hasselback sweet potatoes with sage and brown butter
Roasted brussels sprouts, shallots and bacon, balsamic and honey
Red and green shredded cabbage, toasted almonds and chorizo
Green and yellow squash gratin
Roasted carrots and beets, warm spices
Haricot vert, extra virgin olive oil, sliced almonds, and lemon zest
Spinach pie
Broccoli or brocoletti with garlic, olive oil, and peperoncino
Roasted Jerusalem artichokes + parsnips, sumac, herbs, and silan (date honey)

Dessert

Pumpkin cheesecake, sour cream glaze and candied pecans
Chocolate pecan pie
Apple crumble
Flourless chocolate cake, berry coulis
Pear galette (open tart) with maple crème chantilly
Classic pumpkin pie
Pomegranate Pavlova, whipped cream and autumn fruits

HISTORICAL FIRST THANKSGIVING MENU: \$160/person

Oysters on the half shell with lemon
Beer-stewed clams with bacon, corn, and herbs
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Roasted duck breast with forest berry sauce OR Seared venison loin with mushrooms
Lobster tail with herbed mayonnaise dip
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Autumn salad of mixed greens, nuts, dried cranberries, shaved veggies, apple cider vinaigrette
Succotash OR 3-bean stew
Butternut squash polenta OR Mashed parsnips
Sumac-maple roasted delicata squash
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Indian pudding (cornmeal and molasses) with hard sauce
Blueberry buttermilk pie

fabulous food

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