



THANKSGIVING FEAST

Want to skip the stress this season? Is your kitchen a little too crowded to properly cook a delicious Thanksgiving meal for your family or friends? Would you rather enjoy, and feel the pleasure of being a guest in your own home? Leave it to me: I've been preparing Thanksgiving feasts for guests, from family to an international collection of expats overseas, for decades! This service is available for drop-off and day-of delivery, as well as in-home preparation as a catered meal on Thanksgiving Day. We can do very basic and traditional, as well, but here I've created a menu that tweaks the classics just enough to make them interesting.

Appetizers - choose three

Chicken liver mousse, port-glazed shallots, baguette crisps
Puff pastry-wrapped brie, drizzled with nuts, dried fruit, and honey
Cucumber couplets with herbed smoked whitefish salad
Rosemary flatbread, blue cheese, grapes, and honey
Smoked salmon canapés with crème fraîche and chives

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Soup course (optional) - choose one

Butternut squash soup, with cilantro-smoked paprika creme fraiche
Fire-roasted red pepper soup, chive oil and parmesan croutons
Celeriac soup, maple syrup-vinegar gastrique

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Salad Course - choose one

Mixed greens, pear, gorgonzola, and candied walnuts with balsamic vinaigrette
Arugula, radicchio, and endive, dijon vinaigrette
Endive, grapefruit, and parsley, hazelnuts and champagne vinaigrette

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MAIN COURSE: TURKEY - CHOOSE one

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
Spiced dried fruit chutney
Cranberry and kumquat mostarda
Homemade winter cranberry sauce, with port wine and orange zest

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Stuffing - choose one

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 -- choose four

Garlic-mascarpone potato puree
Sweet potato-chipotle puree
Curried butternut squash puree'

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Roasted brussels sprouts, shallots and bacon, balsamic and honey
Red and green shredded cabbage, toasted almonds and chorizo
Green and yellow squash gratin
Kale and roasted butternut squash with pomegranate
Glazed carrots and beets
Haricot vert, extra virgin olive oil, sliced almonds, and lemon zest
Creamed spinach
Brocoletti with garlic, olive oil, and peperoncino
Roasted Jerusalem artichokes, sumac, herbs, and silan (date honey)
Autumn succotash

Dessert - choose two

Pumpkin cheesecake, sour cream glaze and candied pecans
Red wine poached pear tart with spiced red wine reduction and ginger ice cream
Chocolate pecan pie, bourbon-brown butter ice cream
Apple crumble, cinnamon ice cream
Flourless chocolate cake, homemade lavender ice cream and berry coulis
Apple galette (open tart) with maple crème chantilly
Classic pumpkin pie
Pomegranate Pavlova, whipped cream and autumn fruits
Carrot cake with cream cheese frosting

fabulous food

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