the KITCHEN at ABEJA

HAPPY THANKSGIVING

TO BEGIN :

Freshly Baked Focaccia
cranberry and basil butter

Beet & Chèvre Salad with Little Gems
black garlic balsamic reduction, candied pepitas, herbs

TO FOLLOW :

Roasted Turkey:
sage and brown butter, turkey jus, cranberry mostarda

Sweet Potato Gratin
maple, brown butter, toasted pecans

Stuffing Soufflé
sage, celery, onion, brioche

Potatoes Robuchon
brown butter and yukon gold potatoes

Maple and Cider Glazed Carrots
hayshaker farms carrots, fresh herbs

TO FINISH :

Pumpkin Pot de Crème
chai spiced whipped cream, candied ginger, chocolate ganache

Michael Easton, Executive Chef
Frank Magaña, Chef De Cuisine
Daniel Wampfler & Amy Alvarez-Wampfler,
Co-Winemakers & General Managers