

SPECIALS

THANKSGIVING MENY

TONIGHT'S COCKTAIL

Pumpkin Pønsj

Makers Mark bourbon, gresskarsirup, vanilje, kanel, lime, sukker, Champagne..... 4CL/120:-

FORRETT

GRILLET GRESSKARSUPPE

Grillet gresskarsuppe, pepperrotkrem, røkt sideflesk & rødbeterspirer

Brooklyn Brown Ale / Noble Vines 446 Chardonnay

HOVEDRETT

KALKUN & GREIER

Confit av kalkun, søtpotetpure, marinerte voksbønner, rosenkål, tranebærgele & kalkunsjy

Noble Vines 667, Pinot Noir, California, USA

DESSERT

FRU MADELEINS EPLER

Madeleine, sabayonne med nøttesmør, pekan & mandelcrumble, eplesorbet

Royal Tokaji, Hungary

MENU 495

BEVERAGES 345

"I LOVE THANKSGIVING, IT'S A HOLIDAY THAT IS
CENTERED AROUND FOOD AND FAMILY,
TWO THINGS THAT ARE OF OUTMOST
IMPORTANCE TO ME." - Marcus Samuelsson



KITCHEN & TABLE

BY MARCUS SAMUELSSON