DEGREES BISTRO

Thanksgiving Dinner Menu

Amuse Bouche

First

Butternut squash soup, candied pumpkin seeds, cinnamon crème fraiche.

Or

Confit pear, Lola rosa, figs, chevre goat cheese, candied walnuts, blood orange vinaigrette.

Second

Oven-roasted turkey, truffle chestnut herb stuffing, glazed carrots, cranberry infusion, traditional gravy.

Or

Handmade tagliatelle, roasted kabocha, mushroom gravy.

Third

New York style cheesecake with spicy vanilla biscuits, pumpkin mousse, caramel infusion.