

# Charlotte

RESTAURANT & LOUNGE

## THANKSGIVING PRIX-FIXE

125 per person

### AMUSE-BOUCHE

Pumpkin Hummus  
*honey crisp apple, toasted pepitas, agrumato*

### BREAD COURSE

Cornbread  
*amber honey butter*

### FIRST

Shaved Brussels Sprout Salad  
*roasted chestnut, fried potato, cranberry vinaigrette*

### SECOND

Butternut Squash Carrot Soup  
*herbed stuffing, carrot gaufrettes, crème*

### THIRD

Crispy Green Bean  
*chasseur, beecher's cheese, crispy shallots*

### FOURTH

choice of

Turkey Roulade  
*mushroom gravy, cranberry relish, crispy herbs*

Seared Wild Salmon  
*turnip, beets, cauliflower, yuzu crème, bouillabaisse foam*

Braised Short Rib  
*persimmons, fennel, winter squash*

Grilled Cabbage Steak  
*vegan parmesan risotto, broccoli, calabrian chili, bread crumbs*

### DESSERT

choice of

Caramelized Pumpkin Pie  
*vegan parmesan risotto, broccoli, calabrian chili, bread crumbs*

Apple Galette  
*vanilla bean ice cream, salted caramel, red peppercorn streusel*

gf – gluten free, df – dairy free, nf – nut free, v – vegetarian, vn – vegan

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Please inform us of any food allergies or special dietary requirements.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% service charge is added to all guest checks. 85% of this service charge is distributed between our service staff members.  
The remaining 15% is distributed between our hourly culinary employees responsible for the meal experience.