

# GALLEY AND GARDEN

FINE FOOD AND DRINK



*Birmingham, Alabama*

**LET US GIVE THANKS  
NOVEMBER 22<sup>ND</sup> 2018**

## **FIRST COURSE**

**MOLASSES CARROT SOUP**  
garden chive crème fraîche

**ROASTED BUTTERNUT SQUASH SALAD**  
mixed greens, cranberries, feta, red onion, pumpkin seeds,  
balsamic reduction

**TATE FARMS PUMPKIN RISOTTO**  
spiced pecans, sage brown butter

**CORNMEAL CRUSTED BAYOU LA BATRE OYSTERS**  
pollard milling co. corn meal, remoulade

## **SECOND COURSE**

**OVEN ROASTED NATURAL TURKEY**  
mashed potatoes, haricots verts, cornbread-sausage stuffing,  
cranberry compote, pan gravy

**GRILLED FAROE ISLAND SALMON**  
wild rice with dried apricot, mushrooms, kale salad, citrus white wine sauce

**BRAISED BLACK ANGUS BEEF SHORT RIBS**  
habersham farms red flint grits, balsamic-portobello mushroom,  
arugula, provençal tomato

**GRIDDLED BERKSHIRE HAM**  
roasted brussels sprouts, bacon, sweet potato pureé, bourbon maple jus

## **DESSERT**

**PUMPKIN PIE AND VANILLA ICE CREAM**

**APPLE CINNAMON BREAD PUDDING**  
creme anglaise, caramel sauce

**DARK CHOCOLATE CAKE**  
chantilly cream, cocoa powder

**\$58 PER PERSON EXCLUDING BEVERAGE, TAX, AND GRATUITY**