

GALLEY AND GARDEN

FINE FOOD  AND DRINK

Birmingham, Alabama

**LET US GIVE THANKS
NOVEMBER 22ND 2018**

SIGNATURE DRINKS

IN FROM THE COLD 13
calvados apple brandy,
fresh lemon, drambuie,
apple and cardamom shrub,
cinnamon stick

WATERLOO 11
beefeater, st. germain,
pimm's no. 1, fresh lemon,
prosecco, lemon twist

**FAIRHOPE BREWING
CRANBERRY CIDER** 7

MIMOSA 5

BLOODY MARY 8

JAMES BOYCE BLEND COFFEE 4

MIGHTY LEAF HOT TEAS 4

FEATURED WINES BY THE GLASS

PROSECCO 8
Maschio | *Italy*

SAUVIGNON BLANC 13
Chalk Hill | *Napa Valley*

SPÄTLESE RIESLING 12
Carl Graff | *Mosel, Germany*

PINOT NOIR 9
Louis Latour | *France*

CÔTES DU RHÔNE 9
Pierre Amadieu | *Rhone Valley*



Chef James Boyce

FIRST COURSE

MOLASSES CARROT SOUP
garden chive crème fraîche

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

HABERSHAM FARMS SEMINOLE 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, shiitake & oyster mushrooms,
kale salad, citrus white wine sauce

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

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

DESSERT

PUMPKIN PIE AND VANILLA ICE CREAM
APPLE CINNAMON BREAD PUDDING
cranberries, creme anglaise, cinnamon meringue,
candied walnuts

DARK CHOCOLATE CAKE
almond buttercream, cocoa powder