

THANKSGIVING AT DAKOTA 2017

Thursday, November 23rd, 2017

Starter

Crispy Oysters Rockefeller, Wilted Spinach & Bacon; Herbsaint Scented Hollandaise

Roasted Beets & Butternut Squash, Arugula, Toasted Almonds, Balsamic

Shrimp-Mirliton Napoleon, Creole Remoulade, Crystal Butter

Smoked Chicken, Roasted Duck, Andouille Gumbo; Steamed Rice

The Crab and Brie Soup

Main Course

*A Thanksgiving Plate of Slow Roasted Turkey with Cornbread Dressing; Turkey Velouté;
Honey-Pineapple Cured Pork Loin with Creamed Potatoes,
Haricots Verts, and Fresh Citrus Cranberry Sauce \$54*

*Sautéed Medallions of Veal with Parmigiano Risotto,
Caper-Mushroom Marsala, Asparagus \$56*

*Herb Roasted Tenderloin of Beef,
Garlic Potatoes Brabant, Baby Arugula; Sauce Béarnaise \$57*

*Pan Sautéed Fillet of Red Fish Amandine, Steen's Brown Butter Vinaigrette;
Haricots Verts, Sweet Potato Fritters \$55*

*Sautéed Gulf Shrimp & Scallops, Stone Ground Grits;
Bacon-Scallion Butter, Broccoli Rabe \$55*

Dessert

White Chocolate Brownie with Vanilla Bean Ice Cream, Bittersweet Chocolate Sauce

Custard-Style Bread Pudding, Myers's Dark Rum-Grand Marnier Butter

Vanilla Bean Crème Brûlée; Shortbread Cookie

Judy's Coconut Cake with Crème Anglaise; Raspberry Sauce

Flourless Chocolate l'Orange Torte

Main course pricing includes the starter and dessert selection