

PROPER

A PROPER THANKSGIVING

\$125 PER GUEST
AVAILABLE FOR DINE-IN & TAKE AWAY
GROUPS OF 6 OR MORE

TO START

HOT TODDY SQUASH SOUP

Red kuri squash, wild honey, bourbon, smoked
crème fraîche (vg)

MUSHROOM TOASTS

Seared and pickled mushrooms, goat cheese,
toasted focaccia
(vg)

ROASTED FENNEL & GRAPE SALAD

Chicories, bleu cheese, walnut vinaigrette (vg) (n)

DEVILED EGGS

Smoked paprika, chive · Add caviar +\$80 (vg) (df)

ENTREES

CHOOSE ONE OR MIX

ROASTED WHOLE TURKEY

California citrus brined breast, crispy herb rolled
turkey leg (df)

WHOLE CAULIFLOWER

Hazelnut romesco, golden raisin (v) (n)

SIDES

MASHED YUKON GOLDS

Cultured butter, chive (vg)

CRISPY BRUSSELS

Bacon lardon, dates, pecorino

ROOT VEGETABLE PAVÉ

Weiser Farms potatoes, roasted root vegetables (v) (df)

CHARRED GREEN BEANS

Wild mushrooms, creamless creamed spinach (v) (df)

WILK LEEK STUFFING

Sourdough, thyme, sage (v) (df)

CRANBERRY SAUCE

Blood orange, star anise (v) (df)

PARKER HOUSE ROLLS

Pistachio butter (vg) (n)
(12 per order)

DESSERTS

PUMPKIN PIE

Spiced custard, brown sugar whipped cream (vg)

DARK CHOCOLATE PECAN PIE

Bourbon caramel (vg) (n)

HOW TO ORDER

Minimum 72-hour advance notice required for pickup orders.

Inquire about semi-private dining room availability at:

olivia.schnec@properhotel.com