

# THANKSGIVING

3-COURSE DINNER | 60 PER PERSON

## *first*

### **Butternut Squash Bisque**

sweet & spicy pepitas, fried kale, pink peppercorns **gf**

### **Apple Wedge Salad**

grilled romaine, gala apples, bacon, blue cheese, toasted walnuts, red onion, cider mustard vinaigrette **gf**

## *second*

### **Roasted Turkey Breast**

herbed biscuit stuffing, mashed potatoes, gravy, candied carrots

### **Pan Seared Salmon**

creamed brussels sprouts, lardons, wild rice, cranberry glaze, micro chives **gf**

### **Hanger Steak**

fried red potatoes, sautéed Tuscan kale, sweet demi glace, tobacco onions

## *third*

### **Chocolate Cream Pie**

banana anglaise, candied walnuts

### **Sweet Potato Cheesecake**

pecan brittle, torched marshmallow cloud, brown butter caramel sauce **gf**

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Reserve your table today!

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