

R A I N B O W R O O M

Thanksgiving Delivered

2020

Enjoy a Full Thanksgiving Dinner or Choose from a Selection of Chef Woolf's Creative Sides, Desserts and Sauces

Thanksgiving Dinner for Six - \$325

Heritage Free Range Brined and Roasted Turkey, Sage and Onion Stuffed Turkey Leg Roulade (14-17lb Turkey)

Choice of Soup:

Roasted Pumpkin Soup with Spiced Pumpkin Seeds and Sage Crème Fraiche

Caramelized Chestnut and Parsnip Soup with Pumpkin Seed Pesto

Choice of Dessert:

Pecan Pie, Pumpkin Pie or Apple Pie

Included Sides and Sauces:

Caramelized Brussels Sprouts with Roasted Pear

Orange Glazed Carrots with Dried Cranberries

Okinawan Sweet Potato with Maple Butter

Buttermilk Potato Purée

Corn Bread Stuffing

1 Dozen Pullman Rolls

Chestnut and Sage Dressing

Spiced Cranberry Sauce

Turkey Gravy

A La Carte

Appetizers

Caramelized Chestnut and Parsnip Soup with Pumpkin Seed Pesto \$20 quart

Roasted Pumpkin Soup with Spiced Pumpkin Seeds, Sage Crème Fraiche \$20 quart

Turkeys and More

Heritage Free Range Brined and Roasted Turkey 14-17lb \$165

Boneless Roasted Turkey Breast 2.5-3lb \$105 each

Two Sage and Onion Stuffed Turkey Leg Roulades \$30

Whole Glazed Bourbon Maple Glazed Ham 10lb \$260

Rack of Prime Veal \$360

Whole Rib of Beef \$420

Sauces, Dressings and Stuffing

Chestnut and Sage Dressing \$22 quart

Cornbread Stuffing \$18 quart

Spiced Cranberry Sauce \$16 pint

Turkey Gravy \$14 pint

Red Wine Jus \$18 pint

Brandy Apple Sauce \$12 pint

Vegetables and Sides

Buttermilk Potato Purée \$14 pint

Okinawan Sweet Potatoes with Maple Butter \$12 for six

Caramelized Brussels Sprouts with Roasted Pear \$16 pint

Orange Glazed Carrots with Dried Cranberries \$12 1/2lb

Honey Roasted Parsnips with Chestnuts and Sage \$16 pint

Creamed Spinach \$18 pint

Desserts

Pecan Pie with Bourbon \$28 each

Pumpkin Pie \$28 each

Apple Tarte Tatin \$12 each

Chef's Selection of New York Cheeses and Accoutrements \$18/person

10% Administrative Charge

To place your order, please send an email to orders@rainbowroom.com or call 212.632.5029