

# THANKSGIVING



THURSDAY, NOVEMBER 28, 2013

## PRIX FIXE MENU

\$ 6 5 per guest

**Porcini + Truffle Bisque** • Crème Fraîche, American Caviar

**Foie Gras** • Seared, Pumpernickel, Cherry Braised Cabbage, Honey Mustard Seeds

**Butter Poached Lobster** • Parsnip-Vanilla Purée, Charred Beets, Avocado Vinaigrette

**Shaved Fennel Salad** • Honeycrisp Apples, Cayuga Blue Cheese, Candied Walnuts

**Red Wine Braised Short Rib** • Celery Root, Walnut Gremolata

**Scottish Pheasant Stew** • Stone Ground Grits, Dried Fig Relish

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**Sous Vide Turkey Breast + Smoked Leg** • Cranberry Sauce, Potato Purée, Chorizo Stuffing, Brussels Sprouts

**Prime Rib of Beef** • Creamed Spinach, Potato Purée, Bordelaise, Horseradish Crème

**Espresso-Rubbed Venison Loin** • Celery Root, Brussels Sprouts, Coffee Reduction

**Crab-Stuffed Loup de Mer** • Grilled Apple Salsa, White Sweet Potato, Saffron Butter

**Homemade Pappardelle** • Roasted Pumpkin, Filbert Nuts, Sage

**45-Day Dry-Aged Porterhouse for 2** • Choice of Two Sides (\$20 supplement per person)

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**Pumpkin Tart** • Cinnamon Gelato

**Dark Chocolate Delice** • Dulce de Leche Gelato

**Brown Sugar Pecan Bread Pudding** • Bourbon Gelato

**Peanut Butter Cremeux** • Grape Sorbet

## s i d e s

**Cranberry Sauce**

• 5 •

**Roasted Brussels Sprouts**

**Potato Purée**

**Chorizo Stuffing**

**Roasted Root Vegetables**

**Maple Whipped Sweet Potatoes**

• 7 each •

- menu subject to change -

EXECUTIVE CHEF RYAN JARONIK



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