

GROUP THERAPY

HOTEL ZAZA

2019
THANKSGIVING

ORDER THE MENU: 60.

INCLUDES ALL COURSES
ONE ENTRÉE + ONE SWEETS SELECTION

STARTER

ROASTED BEETS

WHIPPED BRIE | RASPBERRY PURÉE | SPICED PECANS |
MAPLE VINAIGRETTE | MINT

12.

SOUP

FOREST MUSHROOM SOUP

CRISPY SHALLOT | PICKLED HARICOT VERT

CUP **8.**

BOWL **12.**

ENTRÉE

THE FEAST

SMOKED CARVED TURKEY BREAST | TURKEY GRAVY |
MASHED POTATOES | CLASSIC STUFFING | CRANBERRY SAUCE |
GREEN BEAN CASSEROLE

32.

PAN-SEARED SEA BASS

SWEET POTATO-WILD MUSHROOM HASH | HARICOT VERT |
BLISTERED VINE CHERRY TOMATOES | LEMON OIL

42.

SWEETS

PUMPKIN PIE

PECAN BRITTLE | ESPRESSO-BAILEYS WHIPPED CREAM

12.

PECAN PIE

WHIPPED CREAM | BLUE BELL VANILLA

12.

(GF) GLUTEN-FREE ITEMS. (V) VEGETARIAN ITEMS. (AGF) AVAILABLE GLUTEN FREE ITEMS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG & FISH.
SHOULD YOU HAVE AN ALLERGY OR SPECIFIC DIETARY GUIDELINES, PLEASE INFORM YOUR SERVER.

AUTOMATIC GRATUITY ADDED TO PARTIES OF 6 OR MORE.