



Pachard's
STEAKHOUSE

Thanksgiving Brunch

\$78 per guest | Wine pairing \$30

COURSE ONE

Fromage Blanc Dumpling | Mushroom | Frills

Cold Smoked Salmon | Crème Fraîche | Paddlefish Caviar |
Caraway Crackers

COURSE TWO

Parsnip & Fennel Soup | 62° Quail Egg | Apple | Walnut

Charred Endive Salad | Truffle Tremor | Shallot | Cherry Tomato |
Warm Honey and Sherry Vinaigrette | Brown Butter Crumble

COURSE THREE

Pumpkin Pancake | Whipped Maple Butter

Folded Egg | Lobster | Chive Goat Cheese | Hollandaise
House-Cured Black Pepper Bacon

COURSE FOUR

Grilled Turkey Medallions | Natural Jus

Prime NY Strip Loin | Fried Sage | Brown Butter

Roasted Squash | Farro | Arugula | Grated Grana Padano |
Roasted Hazelnut | Soft Scramble Egg

COURSE FIVE

Festive Dessert Plate

SIDES

Roasted Corn | Crème Fraîche | Chives

Sautéed Mushroom | Garlic | Fall Herbs

Haricot Verts | Almond Relish

Okinawa Mashed Potato

20% Service charge will be added to parties of 8 or more.

\$5 Split plate fee applied to all entrees.

Please alert your server to any dietary restrictions or allergies.

Consuming raw or undercooked foods may increase the risk of foodborne illness.

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COURSE THREE

Lobster Toast | Fennel | Whipped Ricotta | Warm Picante Broth

Roasted Squash | Farro | Confit Cherry Tomato | Arugula |
Grated Grana Padano | Roasted Hazelnut | Truffle

COURSE FOUR

Grilled Turkey Medallions | Natural Jus

Swordfish | Olive Medley

Prime NY Strip Loin | Fried Sage | Brown Butter

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