

BABYLON CARRIAGE HOUSE



THANKSGIVING 2017

3 COURSE PRIX-FIXE

-\$34.95-

First Course

SOUP OF THE DAY

BUTTERNUT SQUASH

FALL CHOPPED SALAD

MESCLUN LETTUCE/WALNUTS/CORN/FRESH MOZZARELLA/DRIED CRANBERRIES
BACON/ROASTED RED PEPPERS/TRUFFLE AIOLI

BACON WRAPPED SCALLOPS

ROASTED BRUSSEL SPROUTS/BUTTERNUT SQUASH/RAISIN/ORANGE SOY BUERRE BLANC

B.C.H. THAI CALAMARI

PEANUTS/CILANTRO/SESAME SEEDS/SWEET THAI CHILI GLAZE/LIME

BRAISED SHORT RIB RAVIOLI

SPINACH/GRAPE TOMATO/MUSHROOM/BLEU CHEESE/BRANDY CREAM SAUCE

GNOCCHI

BROWN BUTTER/BRUSSEL SPROUTS/FRESH PARMESAN

BAKED CLAMS

CHOPPED/HERBED BREAD CRUMBS/LEMON SCAMPI

Second Course

OVEN ROASTED TURKEY

MASHED POTATO/STUFFING/CRANBERRY SAUCE/CLASSIC TURKEY GRAVY/CREAMED CORN

STUFFED FLOUNDER

PRIMAVERA RISOTTO/LOBSTER CREAM SAUCE

MUSTARD CRUSTED RACK OF LAMB*

MASHED POTATO/ASPARAGUS/AU JUS/MINT JELLY

MARINATED SKIRT STEAK*

MASHED POTATO/SAUTÉED SPINACH

PENNE ALA VODKA

PROSCIUTTO/PANCETTA/ SHALLOTS/VODKA/ TOMATO /CREAM

GRILLED PORK CHOP

CINAMMON APPLE BOURBON GLAZE/PINEAPPLE/SWEET POTATO MASH

Third Course

CARRIAGE HOUSE CHEESECAKE

STRAWBERRY & WHIPPED CREAM

PUMPKIN BANANA BREAD PUDDING

DRIZZLED WITH CARAMEL & VANILLA

FLOURLESS CHOCOLATE FUDGE CAKE

RASPBERRY SAUCE & WHIPPED CREAM

SALTED CARAMEL TARTUFO

SALTED CARAMEL ICE CREAM
LIQUIFIED CARAMEL CENTER/HAND DIPPED IN CHOCOLATE

*ITEMS CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SHARING CHARGE \$5
**MENU SUBJECT TO CHANGE BASED ON AVAILABILITY