

Thanksgiving

CAMILLE'S

Soup

Per quart, serves 4

Creamy turnip soup, asiago crisps
Calvados laced squash soup, cinnamon
Clear mushroom soup, garlic and rosemary
Roasted carrot and parsnip chowder, walnut pesto
Rich root vegetable soup, tarragon pesto

Salad

Serves 6

Fall harvest salad
Butter lettuce, herbed vinaigrette
Arugula salad, blood orange segments, pomegranate seeds, goat cheese, citrus vinaigrette
Mesclun, endive, radicchio, butternut squash, pecans, sherry vinaigrette
Mixed greens, root vegetables, grapes, walnuts, baked lady apples

Main

Whole roasted free range turkey
(14-16# minimum, serves 12pp)
Roasted brined turkey breast
(4-5# minimum)
Honey-parsley glazed baked ham
(5-6# minimum)

Sides

Serves 10-12

Celeriac puree
Maple squash puree
Gruyere potato gratin
Glazed carrots and turnips
Kale, currants, lemon, olives
Braised red cabbage with apples
Mashed potatoes, crispy shallots
Port roasted chestnuts and grapes
Roasted turnips, maple, cardamom
Pomegranate-balsamic glazed carrots
Brussels sprouts, toasted hazelnut butter
Parsnip-celery root mash, autumn spices
Sautéed escarole, raisins, pinenuts, capers
Molasses horseradish sweet potato spears
Barley risotto, wild mushrooms, gremolata
Creamy baked leeks, garlic, thyme, parmesan
Sweet potato-apple casserole, bourbon, pecan crust
Sautéed green beans, orange-rosemary gremolata

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