

# 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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