

THANKSGIVING EXPERIENCE MENU

THURSDAY, NOVEMBER 22ND 2018

DISPLAYS & ACTION STATIONS

Patisserie Station

Sushi Station

Sandwich Station

Raw Bar of Oysters, Crab and Shrimp

Carving Station with organic turkey and wagyu brisket

Cheese and Charcuterie with chef accoutrements

APPETIZER COURSE

Select one per person

Kale Caesar From the farmers market done with white anchovy dressing, whipped ricotta and gluten free croutons

Seared Tuna Tartine Avocado, nicoise olives, piquillo peppers, crisp capers and lemon on grilled rustic country bread

Burrata Cheese Sugar snap peas and local fruit

Heirloom Tomato Basil whipped goat cheese and roasted strawberry chia seed jam

Point Vicente Calamari Sautéed with the spicy and smoky flavor of piquillo peppers and crimini mushrooms

Charred Octopus Crispy peewee potato, squid ink emulsion and 24 hour tomatoes

Dungeness Crab Cake Cornflake-crust West Coast crab with traditional celery root and apple remoulade

ENTRÉE COURSE

Select one per person

Crab Cake Benedict Poached egg, roasted potatoes, grilled asparagus, chipotle hollandaise and caviar

Organic Roasted Turkey Brioche - pumpernickel - pretzel stuffing, brown butter potato purée, fall spiced cranberry, pulled turkey leg jus

Lobster & Waffles Masago tempura lobster tail, orange scented waffles with smoked maple syrup

French Toast Thick cut with fluff, rum-roasted banana, nutella and spiced maple syrup

Steak & Eggs 6oz Black Angus Filet, poached egg, crisp potato cakes and vine roasted tomato

Wild Mushroom Pappardelle Pasta Truffle whipped ricotta, roasted wild mushrooms, basil & sweet garlic chips

DESSERT

Chef Stefanie's Selection of Mini Desserts for the table to share

Adult \$79 Children (5-12) \$35

*Two Hour Limit



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**Service charge and tax not included. Children 4 and under free.
Advance deposit required. Two Hour Limit.*