TERRA TEMPE

KITCHEN & SPIRITS

Soups & Salad

COCONUT PUMPKIN SOUP

Velvety pumpkin soup with warming curry and creamy coconut

HARVEST BRUSSELS SPROUT & KALE SALAD

Shaved Brussels sprouts and kale with crisp apples, toasted almonds, crispy chickpeas, and charred corn ribs

CHARRED POBLANO CAESAR

Frisée and romaine with pecorino, anchovies, herb tomatoes, golden croutons, and roasted corn, charred poblano Caesar dressing

Main

THE THANKSGIVING TURKEY FEAST

Tender, Southern-style turkey breast, topped with giblet gravy

PAN-SEARED SALMON WITH CAPER MORNAY

Pan-seared salmon, caper mornay sauce, French-style braised lentils, and shaved asparagus

BRAISED SHORT RIB

Slow-braised short rib finished and a rich demi-glace

Sides

CORNBREAD DRESSING

A comforting holiday classic made cornbread

BRAISED GREENS

Tender greens, gently braised

BOURSIN MASHED POTATOES

Creamy mashed potatoes enriched with Boursin cheese

CHEF'S BLEND MAC & CHEESE

Comforting macaroni folded into a rich four cheese blend

Desserts

BANANA PUDDING

A creamy, nostalgic Southern favorite

SWEET POTATO PIE

A comforting holiday finish with a rich sweet potato filling



TERRA TEMPE

KITCHEN & SPIRITS

COCKTAILS

COCONUT PUMPKIN SOUP

Velvety pumpkin soup with warming curry and creamy coconut

HARVEST BRUSSELS SPROUT & KALE SALAD

Shaved Brussels sprouts and kale with crisp apples, toasted almonds, crispy chickpeas, and charred corn ribs

CHARRED POBLANO CAESAR

SFrisée and romaine with pecorino, anchovies, herb tomatoes, golden croutons, and roasted corn, finished with charred poblano Caesar dressing

WINE

THE THANKSGIVING TURKEY FEAST

Tender, Southern-style turkey breast infused with rich butter

PAN-SEARED SALMON WITH CAPER MORNAY

Pan-seared salmon with a creamy caper Mornay sauce, French-style braised lentils, and delicate shaved asparagus

BRAISED SHORT RIB

Slow-braised short rib finished with a rich demi-glace

