

THE SAVOY

— AT 21c

Thanksgiving Day Menu 2021
3 courses for \$75

for the table

CHILLED BARSTOOL OYSTERS 24

elderberry, serrano, lime
3 per order

PARKER HOUSE ROLLS 9

cultured butter

WHITE CHEDDAR RILLETTES 12

heirloom pepper, brioche

first course

SCARLET BEETS

penta crème blue, pear, almond, quinoa

CALABRIAN CHILE RIGATONI

hatch green chile, parmesan, pistachio, garlic

HONEYNUT SQUASH BISQUE

crème fraiche, pancetta, pumpkin seed

second course

GARLIC & CHICKPEA PANISSE

broccoli rabe, hazelnut, romesco

FAROE ISLAND SALMON

apricot, carrot, golden beets, ginger

HERITAGE BREED TURKEY 'TURDUCKEN'

oyster stuffing, cranberry, yukon gold potato

HERB & PEPPER CRUSTED BEEF PRIME RIB

fingerling potatoes, horseradish, black truffle

THANK YOU FRIENDS & FARMERS

April's Mushrooms
Arrowhead Specialty Meats
C & C Produce
Campo Lindo Farm
Coopers Missouri Honey
Deb & Jim Crum's Heirloom Farm
Edith & Thane Palmberg's Farm
Farm to Market Bread Co.
Green Dirt Farm
Hughes Family Farm
Marcell Coffee
Morgan Family Ranch
Mount Vernon Farm
Morgan Gray Farm
Prairie Birthday Farm
Salt Creek Farm
Slice & Spice
Spring Valley Specialties
Two Birds Farm
Yoder Farm

third course

APPLE CRUMBLE

caramel, streusel, cheddar cheese

PUMPKIN PIE

chantilly, dark chocolate

ICE CREAMS & SORBETS

Seasonal assortments



EXECUTIVE CHEF **BRANDON BRUMBACK**
DIRECTOR OF F&B **TAYLOR TANTILLO**
RESTAURANT MANAGER **LUKE HOLSINGER**
BAR MANAGER **VAN ZARR**
SOUS CHEF **JOEY ATTWATER**
SOUS CHEF **JOHN KENNEDY**
PASTRY CHEF **TIA THROCKMORTON**
LEAD BARTENDER **ALEXANDRA GRANT**



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of medical conditions