THE SAVOY

THURSDAY, NOVEMBER 26 · 11AM TO 7PM

Thanksgiving

THREE COURSES · $75 PER GUEST

Includes a non-alcoholic beverage and two mimosas

STARTERS

Choice of one

Roasted Butternut Squash Soup
Silky roasted squash, warm spices, toasted pumpkin seeds

Autumn Harvest Salad
Fall greens, roasted butternut squash, dried cranberries, candied pecans, goat cheese, maple-balsamic vinaigrette

Roasted Beet & Citrus Salad
Red and golden beets, fresh mandarin, baby arugula, crumbled goat cheese, pistachios, citrus vinaigrette

MAINS

Choice of one, served with honey-glazed baby carrots

Herb-Roasted Turkey Breast
Sage gravy, cranberry-orange relish

Brown Sugar-Glazed Ham
Slow-roasted, with a brown sugar and whole grain mustard glaze

Slow-Roasted Prime Rib
Red wine au jus, creamy horseradish

Pan-Seared Sea Bass
Sage-lemon beurre blanc

DESSERTS

Choice of one

Classic Pumpkin Cheesecake
Spiced pumpkin cheesecake, graham cracker crust, cinnamon whipped cream

Bread Pudding
Cinnamon-baked bread pudding, vanilla bean ice cream

À LA CARTE

ADD TO THE TABLE · $10 EACH

Garlic Mashed Potatoes
Whipped Yukon Gold potatoes, garlic butter

Sweet Potato Casserole
Whipped sweet potatoes, toasted pecan crumble

Traditional Sage Stuffing
Rustic bread, celery, onions, fresh herbs

Signature Milk Bread Rolls
Whipped honey butter

Green Bean Almondine
Tender green beans, toasted almonds, lemon butter

Deviled Eggs
Smoked paprika, fresh chives

219 W. 9TH STREET, KANSAS CITY, MO 64105 · 816-443-4260
Located inside Hotel Savoy, Tapestry Collection by Hilton · Price excludes tax and gratuity

THESAVOYKC.COM