

HUNTSVILLE

300 FRANKLIN STREET SE

ALABAMA

BILL OF FARE

CHEF JAMES BOYCE

COMMERCE KITCHEN

Thanksgiving

Cocktails

RING AROUND THE ROSÉ
tito's, fresh lemon & grapefruit, apple syrup,
brut rose wine
\$11.00

LOST IN TRANSLATION
hendrick's gin, fresh lemon,
domaine de canton ginger liqueur,
manzanilla sherry float
\$14.00

FLAMETHROWER
corazon tequila, pineapple juice,
"hellfire" shrub, cointreau, taijin
\$15.00

JACK RABBIT
old forester, lemon syrup,
blueberry & mint shrub
\$12.00

CHERRY BLOSSOM
reyka vodka, luxardo maraschino,
st. germain, fresh lemon, rose syrup
\$14.00

RYE SO SERIOUS?
basil hayden dark rye, aperol,
lavender syrup, white peach pureé
\$14

Wine by the Glass

PROSECCO Maschio, Italy \$9

PINOT GRIGIO Barone Fini, Italy \$8

SAUVIGNON BLANC Rapaura Springs Reserve,
New Zealand \$10

CHARDONNAY Diora, Monterey, CA \$10

PINOT NOIR Z. Alexander Brown, California \$12

PINOT NOIR Argyle, Willamette Valley, OR \$14

MALBEC Gougenheim Reserve, Argentina \$9

ZINFANDEL Cline Cellars, Central Coast, CA \$11

CABERNET SAUVIGNON
Robert Hall, Paso Robles, CA \$12

SHIRAZ
Torbrek "Woodcutter's", Barossa, Australia \$15

STARTER

ROASTED BUTTERNUT SQUASH SOUP

BUTTERMILK FRIED SHRIMP
maple bourbon glaze

PEAR & PROSCIUTTO SALAD
shaved parmesan, arugula, toasted walnuts, balsamic dressing

AUTUMN SQUASH RAVIOLI
crushed peanuts, sage brown butter

ENTRÉE

CHEF'S SIGNATURE ROSEMARY & THYME
SLOW ROASTED TURKEY BREAST
pan gravy, cranberry sauce

PAN SEARED SCOTTISH SALMON
citrus beurre blanc

HERB CRUSTED 12OZ PRIME RIB
au jus, horseradish cream sauce
(+\$10 supplement)

all entrées are served with herb stuffing, mashed potatoes and green beans

DESSERT

SPICED PUMPKIN CHEESECAKE
toasted pecans, chantilly cream

BOURBON PECAN PIE & ICE CREAM
bourbon caramel sauce

FLOURLESS CHOCOLATE TORTE
fresh berries, chocolate sauce

Happy Thanksgiving!

\$60 PER PERSON (EXCLUDING BEVERAGE, TAX AND GRATUITY)