

# Thanksgiving Dinner

## Bread

Br

Pumpkin Cornbread & Parker House Rolls  
Butter

## Truffles

2g Minimum

Alba White + Mp/G

Perigord Black + Mp/G

## First

Fr

*Choice of*

### Pork Belly

Périgord, Kombu, Butternut Squash

DuMOL **Chardonnay Hyde Vineyard Carneros** Napa Valley, California 2017

### Foie Terrine

Brioche, Pickled Cherry, Espresso

A. Margaine **Chardonnay/Pinot Noir Le Demi-Sec** Champagne NV

### Poached Pear

Seared Endive, Walnuts, Ver Jus

Domaine Bellivière **Chenin Blanc Calligramme** Jasnières, France 2019

## Second

Se

*Choice of*

### Roasted Organic Turkey

Cranberry, Sweet Potato, Turkey Jus

Philippe Pacalet **Syrah Cornas** Rhône Valley, France 2019

### Crispy Skin Red Trout

Beurre Blanc, Shaved Fennel

Château Moulin-a-Vent **Gamay** Beaujolais, France 2018

### Wagyu Prime Rib + \$45

Yorkshire Pudding, Veal Jus

Heitz Cellar **Cabernet Sauvignon Trailside Vineyard** Napa Valley, California 2017

### Celery Root Pappardelle

Almond, Truffle, Celery Leaves

Domaine Tortochot **Pinot Noir Gevrey-Chambertin VV** Burgundy, France 2019

## Third

Th

*Choice of*

### Pumpkin Pie

Cinnamon Cremeux, Maple Shortbread Cookies  
Kopke Port Blend Colheita Porto, Portugal 1999

### Apple Pie

Caramel Whipped Cream, Micro Planned White Cheddar  
Royal Tokaji Co. Tokaji Blend Little Nell 5 Puttonyos Tokaj, Hungary 2016

## Sides

Sd

*For The Table*

Turkey Confit Stuffing

Crispy Brussels Sprouts

Mashed Potato

**Three Course Prix Fixe:** 165++

**Wine Pairing:** 125++

*Executive Chef: Keith Theodore | Pastry Chef: Barbara Marcos*

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*element 47 is pleased to accommodate diners with any food allergies, intolerances and dietary restrictions  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*