

THANKSGIVING



THURSDAY, NOVEMBER 24, 2016

P R I X F I X E M E N U

\$ 7 8 p e r g u e s t

New England Clam Chowder • Fingerling Potatoes, Oyster Crackers

Seared Foie Gras • Seared, Rye, Cranberry Mostarda, Honey Mustard Seeds

Butter Poached Alaskan King Crab • Parsnip-Vanilla Purée, Pickled Beets, Avocado Vinaigrette

Shaved Fennel Salad • Honeycrisp Apples, Cayuga Blue Cheese, Candied Walnuts

Red Wine Braised Short Rib • Celery Root, Walnut Gremolata

Salad of Radicchios • Candied Pecans, Blue Cheese, Basil Vinaigrette

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Sous Vide Turkey Breast + Smoked Leg • Cranberry Sauce, Potato Purée, Chorizo Stuffing, Brussels Sprouts

Prime Rib of Beef • Creamed Spinach, Potato Purée, Bordelaise, Horseradish Crème

Espresso-Rubbed Venison Loin • Celery Root, Cherry Braised Cabbage, Coffee Reduction

Crab-Stuffed Loup de Mer • Grilled Apple Salsa, White Sweet Potato, Saffron Butter

Homemade Tagliatelli • Roasted Kabocha Squash, Filbert Nuts, Sage

45-Day Dry-Aged Porterhouse for 2 • Choice of Two Sides (\$20 supplement per person)

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Pumpkin Tart • Cinnamon Gelato

Dark Chocolate Delice • Dulce de Leche Gelato

Brown Sugar Pecan Bread Pudding • Bourbon Gelato

Apple Cremeux • Spiced Cider Broth, Cranberry Sorbet

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Cranberry Sauce

• 6 •

Roasted Brussels Sprouts

Potato Purée

Chorizo Stuffing

Roasted Root Vegetables

Maple Whipped Sweet Potatoes

• 8 each •

CRANBERRY BOURBON SMASH 12

Bourbon, Snap Liqueur, Cranberry Jam, Ginger Syrup

EXECUTIVE CHEF RYAN JARONIK
CHEF DE CUISINE MARIO ROJAS



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