



FOUR SEASONS

HOTEL

ONE DALTON STREET, BOSTON

Celebrating

THANKSGIVING



Thanksgiving

DINING SPECIAL

NOVEMBER 25, 2021

Starters

Roasted Kabocha Squash Soup

Crispy Prosciutto, Toasted Pepitas

Poached Pear Salad

Kale, Brussels Sprouts, Cranberries, Goat Cheese, Pear-Shallot Vinaigrette

Main Course

Roasted Turkey Breast and Leg Merguez

Chestnut Stuffing, Haricot Verts, Turkey Gravy, Cranberry Sauce

Roasted Eye of Rib

Pommes Purée, Brown Sugar-Glazed Baby Carrots, Red Wine Jus

Seasonal Vegetarian Option

Sides

Pommes Purée

Chestnut Stuffing

Roasted Mushrooms

Caramelized Brussels Sprouts

Glazed Baby Carrots

Haricots Verts

Dessert - Buffet

Pumpkin Pie

Apple Crisp

Pecan Pie

Cranberry-Mascarpone Verrine

Walnut Cake, Vanilla

Chocolate Entremet

Valrhona Chocolate Mousse, Ginger, Peated-Whiskey Ganache

\$95 per adult; \$45 per child

Children under the age of 5 are complimentary



Thanksgiving
WINE PAIRING

Wine Pairing Starters *(choose one)*

Trimbach, Pinot Gris, Alsace, France
Santa Tresa, Frappato, Sicily, Italy

Wine Pairing Main Course *(choose one)*

Sanford, Chardonnay, Santa Rita Hills, California
Siduri, Pinot Noir, Willamette Valley, Oregon

Wine Pairing Dessert

Warre's Otima, 10-Year Tawny Port, Portugal

\$45 wine pairing per person

Thanksgiving
WINE SELECTIONS

Ca' del Bosco, Franciacorta Cuveé, Italy	\$85
Laurent Perrier, Champagne, France	\$130
Alphonse Mellot, Sancerre, Loire, France	\$78
Dr. Loosen, Riesling Kabinett Blue Slate, Mosel, Germany	\$70
Plumpjack, Chardonnay Reserve, Napa Valley	\$140
Chateau Pey La Tour, Bordeaux, France	\$70
Iconoclast, Cabernet Sauvignon, Napa Valley	\$92
Lion Tamer, Red Blend, Napa Valley	\$120

