



# THANKSGIVING 2017

## TURKEY

*We suggest 1.5 lbs of cooked turkey or 2lbs of fresh turkey per guest.*

**Fresh Turkeys - \$4 per lb.** Pasture-raised on organic pastures at Wholesome Valley Farm. Processed just days before Thanksgiving and will be fresh, not frozen. Whole birds, weights ranging from 14 - 30 lbs. We'll have fresh turkeys available starting Wednesday, Nov 15. If you need one earlier, we do have a few but please call first.

**Brined Turkeys - \$4.75 per lb.** We take our whole fresh birds and soak them for 5 days in a bright and aromatic brine of lemon, thyme, garlic, onion, salt and spices. These birds are ready to cook. Weights range from 14 - 30 lbs.

**Spatchcocked Turkey - \$4.75 per lb.** Allow one of our butchers to cut the backbone out and butterfly your whole fresh turkey for the perfect spatchcocked turkey to grill. Weights range from 14 - 30 lbs.

**Smoked Turkey - \$7.50 per lb.** Our whole birds are brined in a nitrate-free cure then smoked for 16 hours over hickory smoke to produce a moist, smokey bird. Birds are fully cooked & ready to reheat. Weights range from 14 - 30 lbs.

**Turkey Ballotine - \$10.50 per lb.** This is one of the more fun dishes for us to prepare. We take the whole turkey, skin on, and bone it out from the back to the front. All that is left are airline drumsticks and wings. The whole boneless bird is stuffed with cornbread, roasted butternut squash/sage sausage, and herbs. The bird is stitched back together and poached off sous vide to a perfect 165 degrees. Ready to reheat and serve. 15-20 lbs.

**Turkey Roulade - \$15 per lb.** This is a skin on breast portion, butterflied open, seasoned and rolled back together. Brined and cooked sous vide to a perfect 165 degrees. Throw it in a hot oven to crisp up the skin and serve. Average weight per roulade is 2.5 to 4 lbs per roulade. Great option for smaller gatherings.

## STOCK & GRAVY

**Rich Turkey Stock - \$8** (32 oz. container)  
**Dark Turkey Gravy - \$15** (32 oz. container)

## ROLLS

**Whole Wheat Dinner Rolls - \$6** (9 ct)  
**Herb Dinner Rolls - \$6** (6 ct)

## SIDE DISHES

*Unless otherwise noted, all sold in half pans (10 by 13)*

### DRESSING/STUFFING:

**Traditional Bread Dressing with Turkey Giblets and Vegetables - \$20**

**Cornbread, Chorizo, and Candied Jalapeño Dressing - \$20**

**Sweet & Savory Cherry Bread Pudding - \$24**

### POTATOES:

**Whipped Yukon Gold and Rutabaga - \$20**

**Herb Roasted German Butterballs - \$20**

**Sweet Potato Gratin with Crumb Topping - \$20**

**Sweet Potato, Apple, Kohlrabi, and Sage Tian - \$20** (12 inch circular tray)

*A Tian is an arrangement of thinly sliced vegetables seasoned and cooked to perfection. It is a lighter side dish- aka, a lot less butter and cream for those who care.*

### VEGETABLE SIDES:

**Braised Greens - \$20**

**Root Vegetable Hash - \$20**

**Sausage Stuffed Acorn Squash - \$20** (4 ct)

**Apple Cider and Maple Glazed Carrots - \$12** (9 inch square pan)

**Cauliflower, Apple, and Leek Gratin - \$20**

**Spelt Berry and Turkey Confit Salad - \$12** (1 quart)

### DESSERTS:

**9" Apple Pie with Crumb Topping - \$15**

**9" Pumpkin Pie - \$15**

**One of each pie - \$27**



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## READY TO GO MEALS

### **Turkey Pot Pie - \$25.**

The perfect meal for those on a budget or those with fewer mouths to feed. A crispy crust filled with rich turkey gravy, root vegetables, and turkey thigh meat. Simply reheat the whole 9" round, deep aluminum tray and enjoy.

### **Dinde au Vin (turkey coq a vin) - \$75.**

4 large turkey thighs braised in a rich red wine sauce with hearty fall vegetables. Served in a sleek enameled Dutch oven. Includes 6 dinner rolls and a half tray of mashed potatoes. Serves 4 people. A credit card will be kept on file for the Le Creuset Dutch Oven. If not returned by Dec 1, the card will be charged \$160.

### **Turkey Dinner - \$200.**

Serves 8 to 10. Very limited offering, call now. This meal includes turkey, prepared 3 ways, 3 side dishes, 1 pie, and dinner rolls. For turkey, you will receive: 1 half pan of confit turkey dark meat, 2 smoked turkey drumsticks, 1 roasted turkey breast & 1 quart of gravy. Please select 3 side dishes listed and 1 pie. 12 dinner rolls also included.

## TO PLACE AN ORDER

Complete the order form and return to the shop or call **216.465.2762**.

Order deadline is **Friday, Nov 17** for prepared items.

Please note special pickup dates for each Thanksgiving item:

**Fresh Turkey** - Weds, Nov. 15 - Weds, Nov. 22

**Cooked Items & Side Dishes** - Weds, Nov. 22

**Pies** - Tues, Nov 21. & Wed, Nov 22.

**Prepared Turkeys (smoked, ballotine, roulade & brined)** - Tues. Nov 21 & Wed, Nov 22

We will be open regular hours - 10 AM to 7 PM - on Tuesday & Wednesday, November 21st & 22nd. **We will be closed Thanksgiving Day.**