



Thanksgiving & Wine Pairings

Thursday, November 24th 2011 *from* 1:00PM to 5:00PM

Travaasa Austin's respected Executive Chef Benjamin Baker has created seamless harmony between traditional and modern to provide guests and visitors a truly memorable Thanksgiving meal. Savor the season with unique wine pairings and flavor combinations—each perfectly paired.

Menu

Freshly Baked Sourdough Rolls
Animal Farm Micro Herb Salad with Baby Arugula, Baby Mixed Lettuces,
and Lemon Zest
Smoked Turkey Breast and Dark Selections
House Cured Burgundy Pastures Ham
Butternut Squash Risotto with Chipotle Peppers in a Butternut Squash Bowl
Sage and Sourdough Stuffing
Creamy Corn Polenta with fresh Corn Kernels
Smoked Cranberry Sauce with Jalapeno and Orange Zest
Sautéed Kale with Toasted Pecans
Sautéed Sugar Snap Peas

Featured Desserts

Texas Bourbon Pecan Pie
Spiced Pumpkin Roll with White Chocolate
Flourless Chipotle Chocolate Cakes

\$55.00 per person, plus tax and 18% gratuity.
Includes one glass of wine or cider; additional pairings extra.
Seating is limited, reservations required.