

# FIG RESTAURANT SANTA MONICA

## THANKSGIVING DINNER THURSDAY, NOVEMBER 24, 2011

For our third Thanksgiving at FIG, we present once again our theme of "leftovers" first. Although you're welcome to enjoy a traditional Thanksgiving feast of roasted organic turkey and all the trimmings, we're also offering a handful of dishes that capture the essence of this holiday's key flavors.

Whether you choose our traditional dinner below or start a new tradition with a custom menu made from the dishes listed to the right, thank you for letting us share in your celebration on this special day.

Happy Thanksgiving,



Chef Ray

### TRADITIONAL THANKSGIVING DINNER

*Roasted Organic Turkey*  
*Buttermilk Mashed Potatoes*  
*Cherry and Chestnut Stuffing*  
*Giblet Gravy*  
*Heirloom Carrots*  
*Cranberry Sauce*

**\$43** per person  
served family-style

## TURKEY

Turkey Pot Pie	21
Turkey Tacos <i>Tomatillo Salsa, Turkey Chicharrones, Queso Fresco</i>	16
Turkey and Prosciutto Croquettes	13
Turkey Schnitzel <i>Yellow Beets, Padron Peppers</i>	26
Turkey Wings <i>House-Made Blue Cheese Dip, Carrots, Celery</i>	17
Turkey Chili <i>Smoked Goat Cheddar, Cornbread</i>	14
Turkey Sandwich <i>Turkey, Mayo, Stuffing, Cranberry Sauce, Fries</i>	16

## POTATO

Buttermilk Mashed Potatoes	8
Potato and Chorizo Empanada	13
Cheddar and Mustard Pierogi	14
Potato Cheddar Gratin	12
Herb-Dusted Heirloom Potatoes with Aioli	10
Bourbon-Glazed Sweet Potatoes <i>Marshmallow Foam, Pecans</i>	12
Okinawa Sweet Potatoes with Maple-Ginger Butter	12

## VEGGIES

Carrots with Orange and Thyme	11
Green Bean Casserole <i>Cremeni Mushrooms, Durkee Onions</i>	12
Romanesco with Hazelnuts and Sage	11
Brussels Sprouts with Vinegar and Bacon	12
Parsnips with Honey and Horseradish	12

## CRANBERRIES AND STUFFING

Cranberry and Endive Salad <i>Walnuts, Pears</i>	15
Cranberry Beans <i>Collard Greens, Chorizo</i>	12
Honey-Poached Cranberries <i>Mint, Orange</i>	12
Cherry and Chestnut Stuffing	12
Nduja and Brioche Stuffing	12
Quinoa Stuffing <i>Green Apple, Golden Raisins</i>	12

### JUST ARRIVED

Persimmons  
Quince  
Brussels Sprouts

Parsnips  
Horseradish  
Crosnes

### IN PEAK SEASON

Sunchokes  
Pears  
Figs

Pumpkin  
Blue Hubbard  
Kohlrabi

### COMING SOON

Clementines  
Escarole  
Pommelos

Kumquats  
Celeriac  
Cardoons

101 WILSHIRE BLVD SANTA MONICA  
CALIFORNIA 90401 USA

RAY GARCIA  
CHEF

FIGSANTAMONICA.COM  
T 310 319 3111 F 310 319 3133

WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

# FIG to go

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THANKSGIVING DAY  
THURSDAY, NOVEMBER 24, 2011

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## Traditional Thanksgiving Dinner

Serves 8-10 people \$375

Cider-Brined Mary's Organic Turkey  
Blue Hubbard Squash Bisque  
Dried Cherry-Chestnut Stuffing  
Madeira-Giblet Gravy  
Cranberry Sauce  
Whipped Potatoes  
Roasted Baby Sweet Potatoes  
with Pistachio-Cranberry Butter  
Blistered Brussels Sprouts  
Glazed Carrots  
Housemade Parker House Rolls  
Pumpkin Pie

## Things to lend a hand

Available for purchase with family dinner or à la carte

- \_\_\_ 15-18# Cider Brined-Roasted Mary's Turkey \$165
- \_\_\_ Madeira Giblet Gravy (quart) \$25
- \_\_\_ Dried Cherry-Chestnut Stuffing\* \$40
- \_\_\_ Butterball Whipped Potatoes\* \$24
- \_\_\_ Cranberry Relish (quart) \$12
- \_\_\_ Blue Hubbard Squash Bisque\* \$20
- \_\_\_ Roasted Baby Sweet Potatoes\* \$22
- \_\_\_ Blistered Brussels Sprouts\* \$24
- \_\_\_ Glazed Carrots\* \$24
- \_\_\_ Pumpkin Pie \$19

\* Serves 6-8 people

*Availability is limited. Please place your order by Friday, November 18.*

NAME \_\_\_\_\_

TELEPHONE \_\_\_\_\_

PICKUP TIME \_\_\_\_\_

**FIG**  
**RESTAURANT**  
**SANTA MONICA**

101 Wilshire Boulevard  
Reservations and orders: (310) 319-3111

[figsantamonica.com](http://figsantamonica.com)