



KAISER GRILLE
PALM SPRINGS

Thanksgiving 4 Course Menu

Thursday, November 26, 2020 | Seating from 11 am to 8 pm

Course 1

Honey Roasted Puréed Butternut Squash Bisque

This rich bisque is a delightful purée of honey roasted butternut squash, roasted vegetables - including celery, carrots, onions and garlic. Puréed and blended with a touch of cream and stock.
Garnished with crème fraîche and freshly snipped chives.

Shrimp and Roasted Sweet Corn Chowder

Our hearty chowder includes the best of autumn sweet corn - roasted then sautéed with bacon, onions, celery, carrots, diced potatoes, fresh thyme, rich house made chicken stock and a touch of cream.
Garnished with house-made cornbread croutons and delicate bay shrimp.

Course 2

Organic Mixed Field Greens with Sun Dried Cranberries, Pumpkin Seeds and Bleu Cheese

The best organic mixed greens of the season, tossed with local Medjool dates, organic sun dried cranberries, roasted pumpkin seeds, Shafts California bleu cheese and chopped tomatoes, with opal basil and champagne vinaigrette.

The Classic Hearts of Romaine Caesar Salad

Crisp hearts of romaine dressed with spirited house made Caesar dressing. Garnished with spicy large croutons, shaved Parmigiano Reggiano cheese and marinated Spanish white anchovies.

Course 3

Roast Diestel Breast of Turkey 69

Diestel from Sonora, California, is renown as the highest caliber of turkey ranchers. Their standards of excellence are unrivaled - the birds, the farm, the food, the family, and the future, including the Diestel commitment to sustainable and regenerative agriculture, premium and natural vegetarian feed, free from hormones, antibiotics, growth promotants or any animal or animal by products. Our breast is brined, seasoned and slow roasted. Hand carved and accompanied with butter whipped yukon gold potatoes, honey roasted puréed garnet yams, haricots verts amandine (small French green beans sautéed with sliced almonds), orange glazed tri-color baby carrots, country pork sausage and fresh sage turkey dressing, house-made cranberry relish and rich turkey roasting pan gravy.

Slow Roasted Prime Rib of Beef 84

USDA prime aged prime rib of beef. Small ranch province with traceable bloodlines, pasture grazed and free of all hormones, antibiotics and growth promotants. Grain finished. House aged for 35 days. Seasoned with our house beef seasoning blend of premium salts, peppercorns, fresh herbs and spices. Slow roasted to develop rich flavor and juicy, succulent tenderness.

Chef's thick 14 oz. slice is served with au jus, creamed fresh horseradish, and accompanied with butter whipped yukon gold potatoes, honey roasted puréed garnet yams, haricots verts amandine (small French green beans sautéed with sliced almonds), and orange glazed tri-color baby carrots.

Faroe Islands Salmon 79

The Faroe Islands are a remote chain in the north Atlantic with pristine and cold waters, widely regarded as producing some of the finest salmon in the world. This beautiful, deeply colored and flavorful fillet is simply broiled skin-on and graced with sauce béarnaise. This rich sauce is made with fresh tarragon, caramelized shallots, wine vinegar, the perfect complement to the richness of grilled salmon. Accompanied with butter whipped yukon gold potatoes, honey roasted puréed garnet yams, haricots verts amandine (small French green beans sautéed with sliced almonds), and orange glazed tri-color baby carrots.

Course 4

Pumpkin Cheesecake | Pumpkin Pie a la mode | Pecan Pie a la mode | Apple Pie a la mode

beverages, tax and gratuity additional

4 Course Menu Children 12 & Under: Roast Turkey \$34 | Prime Rib \$39 | Salmon \$34

Reservations 760.323.1003 | 205 South Palm Canyon Drive, Palm Springs, CA | www.kaisergrille.com