Four Brothers

SOUTHERN PROVISIONS

THANKSGIVING

Thursday, November 26, 2026 | 5:00PM – 10:00PM

FIRST COURSE

choice of one

ROASTED BUTTERNUT SQUASH VELOUTÉ

locally sourced butternut squash, candied pepitas, porcini mushroom

Wine Pairing · Austin Hope Chardonnay - 6oz 13 / 9oz 20

or

AUTUMN HARVEST SALAD

baby lettuce, kale, dried cranberries, toasted almonds, crisp fall apples, texas goat cheese, bacon, apple cider vinaigrette

Wine Pairing · Dashwood Sauvignon Blanc - 6oz 12 / 9oz 18

MAIN COURSE

one composed plate, no substitutions

DUO OF ROASTED PASTURE-RAISED HERITAGE TURKEY

Roasted Turkey Breast and Confit Dark Meat served with:

mascarpone whipped potatoes, roasted brussels sprouts with honey and chestnuts, savory pretzel and herb stuffing, finished with a classic turkey gravy and a side of cranberry orange compote

Wine Pairing · Greenwing Pinot Noir or Farina Valpolicella Ripasso - 6oz 12 / 9oz 18

THIRD COURSE

choice of one

BOURBON PECAN PIE

chocolate gelato, brûléed banana

Wine Pairing · Taylor Fladgate, 20-Year-Tawny Port - 2oz 28

or

PUMPKIN CHEESECAKE

dark chocolate bark, marshmallow gelato

Wine Pairing · Far Niente, Dolce, Late Harvest - 2oz 26

or

MILE-HIGH KEY LIME TART

cranberry & morello cherry sorbet, apple cider caramel

Wine Pairing · Royal Tokaji, Late Harvest - 2oz 20

$90

plus taxes & applicable fees