Thanksgiving To go

THIS THANKSGIVING, LET US DO ALL THE WORK. (WE'LL LET YOU TAKE ALL THE CREDIT)

ENJOY THE TRADITION AND REWARDS OF THANKSGIVING DINNER AT HOME WITH NONE OF THE WORK.

OUR COMPLETE GOURMET THANKSGIVING DINNERS ARE PREPARED FOR YOU BY EXECUTIVE CHEF ADAM
RESON AT FAIRMONT DALLAS, ALLOWING YOU TO ENJOY A STRESS-FREE HOLIDAY AND SPEND MORE TIME
WITH YOUR FAMILY AND FRIENDS.

\$195 (14-16LBS.) SMALL TURKEY – 4 PEOPLE – PICK ONE DESSERT \$320 (20-25LBS.) LARGE TURKEY – 8 PEOPLE – PICK TWO DESSERTS \$450 PRIME RIB – PICK TWO DESSERTS

Turkey's or Whole Herb Crusted Prime Rib | Au Jus

INCLUDED- Mix Greens Salad | Candied Pecans | Roasted Garlic Vinaigrette

Butternut Squash Soup and dinner rolls

Pick Three Sides

Sweet Potato Puree | Chorizo | Fairy Tale Pumpkin

Mac & Cheese,

Garlic Mashed Potatoes, Brown Gravy

Honey Roasted Root Vegetables

Cranberry Sauce

Cornbread Dressing

Pick one or Two Desserts

Maple Pumpkin Pie (Whole)

TX Pecan Pie (Whole)

Apple Cranberry Crumble (3" mini pies)

Banana Pudding, Nilla Waffers (Texas style)

Pumpkin Mousse Parfait | Pumpkin Brittle

Hot Chocolate Mousse | Toasted Meringue

Cranberry Lemon Bars

FOR ORDERS

Please email: dallas@fairmont.com

For any enquiries, please call: 214-720-2020

Orders must be placed by Thursday, November 21st at 8pm

Pick up days & time:

Wednesday November 27th, 12PM to 7PM

Thursday November 28th, 8am-10am