

NOLA

SMOKEHOUSE *AND* BAR

< **THANKSGIVING BANQUET MENU | 105pp** >

THANKSGIVING ORIGINATED AS A HARVEST FESTIVAL IN THE UNITED STATES IN THE 16TH CENTURY.

WE WILL CELEBRATE THIS SPECIAL DAY AT NOLA WITH A SUCCULENT SHARING MENU.

AVAILABLE FOR GROUPS OF 6 OR MORE. REQUIRED FOR GROUPS OF 10 OR MORE.

NOLA

SMOKEHOUSE AND BAR

THANKSGIVING BANQUET MENU | 105pp

ENTREE

GRILLED CORNBREAD
CREOLE BUTTER, MAQUE CHOUX

DEVILED EGGS - GF

CHARCUTERIE PLATE - GF
HOUSE PICKLES, OLIVES

CRISP FRIED OKRA
CHIPOTLE AIOLI

MAIN

WHOLE TURKEY - GF
THYME BRINED & BLACKENED

ROAST PUMPKIN - GF
LIME CRÈME FRAÎCHE, CASHEWS

SPINACH SALAD - GF
HOT MAPLE BACON DRESSING, BLUE CHEESE

CHARRED CORN SALAD
GRAINS, BOUDIN CRUMBS

FRIES - GF
CHILLI & ESCHALOT SALT

HOUSE PICKLES - GF
SEASONAL SELECTION

SAUCES & RELISH
CRANBERRY CHUTNEY, LEXINGTON STYLE BBQ, GREEN SAUCE, BOISE BOUDRAN RELISH

*Dish can be modified to remove that particular allergen. We take all care in handling our food but cannot 100% guarantee that it does not contain traces of allergens from being in proximity to other products. | Banquet Style Menus available for groups of 8 or more. | Dishes are subject to seasonal changes.



@nolasydne



NOLA

SMOKEHOUSE AND BAR

THANKSGIVING BANQUET MENU | 105pp

PIES & TARTS

SOUTHERN COMFORT PECAN PIE

VANILLA BEAN ICE CREAM

PUMPKIN PIE

GINGERBREAD ICE CREAM

KEYLIME TART

BUTTERMILK SORBET

'BANANA FOSTERS' BAKED CHEESE CAKE

VANILLA BEAN ICE CREAM



*Dish can be modified to remove that particular allergen. We take all care in handling our food but cannot 100% guarantee that it does not contain traces of allergens from being in proximity to other products. | Banquet Style Menus available for groups of 8 or more. | Dishes are subject to seasonal changes.



@nolasydne

