



# Thanksgiving Day

THURSDAY, NOVEMBER 24

PLATED DINNER | NOON TO 5:00 PM

## *Soup*

### **Ginger Sweet Potato Purée**

curried crème fraiche, candied walnuts, walnut oil, pink peppercorn

## *Choice of Salad*

### **Napa Cabbage**

granny smith apples, candied pecans,  
cranberry-apple miso vinaigrette

### **Roasted Beet**

haricots verts, spiced yogurt, crispy goat cheese, pepitas

## *Choice of Entrée*

**Butter Roasted Turkey Breast with Confit Leg & Thigh**  
**Rosemary Port Braised Short Rib with Shallot Demi-Glace**  
**Pan Seared Crispy Skin Striped Sea Bass\***  
**Roasted All Natural Honey Glazed Thick Sliced Ham**

All accompanied by:

brioche-sausage stuffing, apple-cranberry gastrique, green bean  
almondine, sweet corn "elote" buttermilk mashed potatoes,  
honey-glazed cornbread, sweet potato brûlée

## *Choice of Dessert*

### **Maple Crème Brûlée<sup>GF</sup>**

fresh berries

### **Traditional Pumpkin Pie**

topped with vanilla bean whipped cream

### **Layered Apple Caramel Panna Cotta<sup>GF</sup>**

oat brown sugar streusel

### **Ganache Glazed Chocolate Cake<sup>CN</sup>**

orange scented hazelnut cream center

DIFFERENT  
POINTE



\$85\* PER ADULT, \$54\* PER CHILD (10 & UNDER)

\*Price is exclusive of tax and gratuity | GF = Gluten Free | CN = Contains Nuts

RESERVATIONS: 602.866.6350 | EXT. 7200

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