

# SMOKE AND BARREL

*Thanks Giving*

## STARTERS SHARING

### Roasted Pumpkin Salad

Spiced hummus, shaved brussels sprouts, dried cranberry

### Seafood medley

Dressed shrimp, smoked salmon, squid, Marie Rose Sauce

## MAINS SHARING

**Norfolk Bronze Turkey** - Confit leg, smoked breast

**Seared Sea Bass** - Lemon cream sauce

**Smoked Vegetable Cassoulet** - Kale, carrots, cauliflower, white beans

## SIDES

Grandmas Stuffing, Cranberry Sauce, Brussels & Ponzu, Mash Potatoes

## DESSERTS TO SHARE

**Pumpkin Pie** Just like Mom makes

**Salted caramel Cobbler**- Granny Smiths, bourbon, cream

**\$488**

ASK THE TEAM  
ABOUT  
OUR  
FREE-FLOW

2/F WYNDHAM MAN · 10/F N° 32 WYNDHAM ST. HK

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