



SUNDAY, NOVEMBER 19, 2023

a celebration of cookbook authors and creative takes on classic T-Day flavors

BOWLS BOWLS ALL TYPES OF BOWLS (+ A GRAZING BOARD)

stuffing spiced warm marinated olives

based on a recipe from IGNACIO MATTOS in ESTELA

marinated peppers + gruyere + hazelnut dip

based on a recipe by ODETTE WILLIAMS in SIMPLE PASTA

A MONOCHROMATIC DREAMY SALAD

a purple on purple on purple salad

based on a recipe by MOLLY BAZ in MORE IS MORE

DOES ANYONE EVEN LIKE TURKEY?

smoked + roasted capon



FORGET MASHED POTATOES AND SWEET POTATO CASSEROLE

hazelnut hasselback potato gratin

based on a recipe by HETTY LUI MCKINNON in TENDERHEART

whole roasted sweet potatoes, canela ginger crumble

based on a recipe by RAHANNA BISERET MARTINEZ in FLAVOR + US

vegggggggggg

green beans, preserved lemon, creme fraiche

based on a recipe by NIK SHARMA in THE FLAVOR EQUATION

crispy califlower with tomatillo salsa verde

based on a recipe by NIK SHARMA in VEG-TABLE

maple-glazed acorn squash with toasted pepitas

based on a recipe by SEAN SHERMAN in THE SIOUX CHEF'S INDIGENOUS KITCHEN



THE STUFFING SISTERS, A BSTEW TDAY TRADITION

A CHEESY T-DAY HYBRID OF YOUR DREAMS

stuffing-topped mac 'n' cheese

based on a recipe by MERYL FEINSTEIN, author of PASTA EVERY DAY

STICKY RICE MEETS STUFFING

lo mai fan stuffing

based on a recipe by KRISTINA CHO, author of MOONCAKES & MILK BREAD

"INSPIRED BY MY LOVE FOR ZUNI CAFE'S BREAD SALAD IN SAN FRANCISCO"

scallion-bacon stuffing, with black vinegar + soy vinaigrette

based on a recipe by FRANKIE GAW, author of FIRST GENERATION

TARTS > PIES

ALL THE CLASSICS IN ONE!

pumpkin chocolate tart with cranberry-pomegranate glaze

based on a recipe by SUSAN SPUNGEN in OPEN KITCHEN

banana sesame cream tart

based on a recipe by CLAIRE SAFFITZ in WHAT'S FOR DESSERT

~THE ACCOUTREMENTS~

GOOD ON EVERYTHING

cranberry  
salsa macha

by RICK MARTINEZ,  
author of MI COCINA



fried sage salsa verde

by SAMIN NOSRAT in  
SALT, FAT, ACID, HEAT



TO SOP IT UP

dilly rolls

by author ALISON ROMAN,  
who probably wanted to  
call these "THE ROLLS"

cornbread brown  
butter mochi

by FRANKIE GAW

fall-flavor  
compound butter

based on a MELISSA CLARK recipe

FOR THE KIDS

SERVED WITH APPLESAUCE + MILK

- classic cheddar mac
- chicken tendies
- choc chip cookies

A LIL MIGNARDISE

cinnamon toast  
crunch butter  
mochi bites

based on a recipe  
from FRANKIE GAW in  
FIRST GENERATION

