

*Focus on Your Family & Friends,  
and Leave the Cooking  
to Chef Didier!*

**THANKSGIVING DINNER-TO-GO!**

THREE COURSE DINNER,  
COOKED & READY TO SERVE,  
FOR 1 DINER OR 10!

**FIRST COURSE**

Roasted Butternut Squash Soup, Cream-Free, Confit of Tomatoes, Sage-Scented Croutons  
or  
Harvest Salad, Mixed Greens, Spiced Walnuts, Pomegranate Seeds, Apple Cider Vinaigrette

**SECOND COURSE, CHOOSE ONE\***

Locally-Raised Turkey, Butter-Basted, Roasted & Sliced, Herbs de Provence  
or  
Roasted Pekin Duck, Natural Jus  
or  
Amish Chicken, Slow-Roasted, Thyme & Sage  
or  
Poached Scottish Salmon,  
Ginger & Scallion Broth

**Includes 5 Delicious Side Dishes to Enjoy:**

Potato & Mushroom Au Gratin  
Bi-Color Mashed Sweet Potatoes  
with Cranberries  
Green Beans & Brussels Sprouts  
Apple-Late Corn Stuffing  
Red Cabbage Slaw with Persimmon

**THIRD COURSE**

Almond & Pear Mousse Cake,  
Chocolate Drizzle

**\$49.00 Per Person**  
Plus Sales Tax

\* Whole Birds Available for Larger Groups

**PICK-UP**

Wednesday 25 November

Between 3:00 PM & 6:00 PM or

Thursday 26 November

Between 11:00 AM & 2:00 PM.

Please Order By Saturday 21 November.

**MARCHESA**

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Chicago, IL 60654

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[www.marchesachicago.com](http://www.marchesachicago.com)

*Reserve a Red Tent for Dinner, Tuesday -- Saturday Night!  
Also, a Limited Amount of Indoor Dining, Near Our Open  
Windows, is Currently Available & Private Dining! All  
COVID Precautions Being Followed. We Also Have  
Delivery & Curbside Pickup for Our Entire Dinner Menu,  
Champagne, Wine & Cocktails! We Greatly Appreciate the  
Support!*