

Nov. 20, 2017

Chefs' best spins on Thanksgiving sides

Restaurants across America are revealing gourmet and inventive versions of traditional Thanksgiving sides on holiday menus. Spice up your seasonal dining with spins on fall flavors, from butternut squash and cranberry cocktails, to soy maple brussels sprouts and indulgent macaroni and cheese variations.

"Thanksgiving mythology notwithstanding, the truth is that the original 'Thanksgiving' feast looked little like its modern iterations," says chef Jon Wallace of New York City's Analogue. "As tribute to what an authentic Thanksgiving might have looked like, I make a Lobster and Pancetta 'bread pudding' stuffing — utilizing what would have been abundant Yankee lobsters, and salted, cured meats — as would have been standard on a sailing barge of the time period."

Fun sides on restaurants' Thanksgiving menus



In New York City, Indian Accent serves sweet potato shakarkandi with kohlrabi and crispy okra.