

Happy Thanksgiving



COURSE 1:

Watercress & Frisée Salad

pears, pancetta, blue cheese, candied pecans, port wine dressing

Roasted Acorn Squash

goat cheese, apple & walnut relish, young greens, Spanish sherry

Butternut Squash Ravioli

prosciutto, shaved pecorino, white truffle

Wild Mushroom "Cappuccino"

roasted chestnuts, whipped mascarpone, sage

COURSE 2:

Wild King Salmon

baby spoonleaf spinach, shoestring sweet potato fries, champagne sauce

Roast Turkey

mash potatoes, green beans, cranberry compote, sausage gravy

Barbecued Pork Chop

Tuscan style white beans, bundle of arugula

Prime Rib

Yorkshire pudding, asparagus spears, horseradish cream, au jus

COURSE 3:

Maple Pumpkin Cheesecake

orange glazed cranberries

Pecan Pie

white chocolate mousse, Frangelico sauce

Blackberry Cobbler

streusel, vanilla bean ice cream, berry coulis

\$65 per person