



## THANKSGIVING DINNER FEAST

November 28<sup>th</sup>, 2019 | Thursday | 2pm -9pm (last seating at 8pm)

### Soup and Salads

#### **Roasted Cinderella Pumpkin Soup**

*cinnamon crème fraiche, candied pepitas*

#### **Toasted Farro & Acorn Squash Salad**

*edamame, dried cranberries, aged sherry vinaigrette*

#### **Fuji Apple & Compressed Celery Salad**

*iceberg lettuce, celery leaves, feta cheese, candied walnut, calvados dressing*

#### **Israeli Cous Cous Salad**

*wild arugula, pomegranate seeds, toasted pine nuts, lemon shiso pesto*

#### **Composition of Local Beets**

*roasted beets, pickled beets, shaved fennel, orange tarragon vinaigrette*

#### **Applewood Smoked Bacon & Bloomsdale Spinach Salad**

*pickled red onion, hard boiled farm eggs, bacon maple dressing*

### Sushi & Shellfish

#### **Prince Edward Island Mussels | Oysters on the Half Shell | Gulf Prawns**

*rice vinegar mignonette, sweet onion soy sauce, traditional cocktail sauce, lemon*

#### **Assorted Maki Sushi**

*wasabi, pickled ginger*

#### **Selection of Steamed Dim Sum**

*chili garlic sauce, sweet chili sauce, spicy mustard*

### Entrees

#### **Buttermilk Brined Willie Bird Turkey Breast**

*brioche chestnut stuffing, giblet gravy*

#### **Furikake Baked Alaskan Halibut**

*braised swiss chard, citrus chardonnay butter sauce*

#### **Maple Brined Pork Loin**

*heirloom carrots, roasted pineapple, brown sugar pork jus*

#### **Wild Mushroom Ravioli**

*broccoli rabe pesto, pecorino romano, fried sage*

### Sides

**Yukon Gold Potato Puree** *with sour cream & chives*

**Sautéed Blue Lake Beans** *with wild mushroom & crispy shallots*

**Roasted Brussels Sprouts** *with crispy pancetta*

### Carving Station

**Honey Glazed Ham** *with spiced cranberry relish*

**Salt Crusted Prime Rib** *with au jus & horseradish*

### Dessert

#### **Tahitian Vanilla Frozen Yogurt**

*assorted candies | chocolate chips | m&m's | mixed nuts | sprinkles  
chocolate sauce | caramel sauce*

**Assorted Cakes | Miniature Cheesecakes | Fresh Fruit Tarts | Petite Fours**

\$82 | Adult

\$60 | Senior

\$40 | Child (5-12)

Reservations Required 415.394.1100