

Thanksgiving Dinner Menu

Served 4:00 pm – 9:00 pm

STARTERS

Roasted Butternut Squash Bisque 8

Savory cream, goat cheese crostini

Waldorf Salad 8

Red oak leaf lettuce, local Julian apples, celery, grapes, walnuts, honey yogurt vinaigrette

ENTREES

Classic Turkey Feast 35

Hand carved turkey and candied ham, cornbread stuffing, roasted garlic potatoes, seasonal vegetables, giblet gravy, mandarin cranberry sauce

Slow Roasted Prime Rib 38

Loaded baked potato, seasonal vegetables, garlic confit
horseradish cream, herb au jus

Salmon Rustica 28

Center cut fillet of salmon, lemon risotto cake, grilled asparagus
sundried tomato tapenade, fennel salad

Butternut Squash Ravioli 22

Roasted vegetable sofrito, spinach cream, basil salad

DESSERT

Classic Pumpkin Pie 8

Cinnamon cream, pecan crumble, blueberries
caramel sauce

Chocolate Duet 8

Chocolate decadence, pistachio dust, vanilla cream, French macaroon
wild berries, raspberry sauce