



THANKSGIVING DINNER 2008

1ST COURSE

Butternut Squash Soup

2ND COURSE

Harvest Salad

Mixed Organic Greens, Bosc Pears, Bleu Cheese
Candied Walnuts, Pomegranates, Honey-Mustard Vinaigrette

Or

Frisee Salad

Crispy Onions, Prosciutto Croutons, Goat Cheese, Hazelnut Vinaigrette

3RD COURSE

Roast Turkey

Chestnut-Cornbread Stuffing, Whipped Potato, Baby Root Vegetables, Cranberry Sauce
Blackstone Merlot...7.5 –glass or 28. –bottle

Or

Pan Roasted Duck Breast

Truffled Polenta, Baby Root Vegetables, Lingonberry Sauce
Kenwood Sauvignon Blanc...8. –glass or 27. –bottle

Or

Braised Short Ribs with Horseradish Gremolata
Pumpkin Risotto, Brussels Sprouts, Red Wine Reduction
Malbec-Terrazas Reserve...8. –glass or 34. –bottle

Or

Butter Poached Salmon

Seared Scallop, Sweet Potato Hash, Brussels Sprouts, Apple Cider Glaze
Macon Lugny Chardonnay...6.5 – glass or 26. –bottle

Or

Stuffed Quail, Italian Sausage, Chestnuts, Golden Raisin Stuffing,
Caramelized Root Vegetables, Cranberry Relish, Natural Jus
Bogle “Old Vine” Zinfandel...7. –glass or 28. –bottle

4TH COURSE

Pumpkin Pie

Maple Walnut Ice Cream

Or

Apple Pie with Crumb Topping

Vanilla Bean Gelato

29.95

VEGETARIAN PLATE

Wheat Pappardelle with Butternut Squash, Asparagus Ribbons,
Wild Mushrooms, Eggplant, Oven-Dried Tomatoes, Aioli

19.95

With 4 Course Dinner – 24.95