



Thanksgiving Dinner 2016

Thursday, November 24th

Corn and Pumpkin Breads



Choice of:

Butternut Squash Soup with Roasted Pumpkin Seeds (vegan)

Butter Lettuce, Radicchio and Endive with Fuji Apple, Pomegranate Seeds and Feta Cheese

Wagyu Beef, Mushroom and Black Truffle Ravioli, Roasted Cherry Tomato Garlic Sauce



Choice of:

Traditional Roast Turkey with Harvest Stuffing and Home-style Gravy

Mashed Potatoes, Candied Yams, Red Cabbage and Cranberry Relish

Grilled Filet Mignon with Shallot Cognac Sauce

Au Gratin Potatoes, Asparagus and Baby Carrots

Mediterranean Sea Bass with Tomatoes, Kalamata Olives, Capers, Garlic and Basil

Rice Pilaf and Roasted Brussels Sprouts



Choice of:

Chocolate or Pumpkin Soufflé with Fresh Whipped Cream

Warm Apple Tart Tatin, Vanilla Ice Cream

New York Style Cheesecake with Toasted Pecan Caramel Sauce



Hot Coffee or Hot Tea

\$75.00 per person

(Tax and gratuity not included)

Serving from 1:30pm-7:30pm. Featuring Live Piano.

Make your reservations early!

(818) 501-0202