

# Thanksgiving Menu

11/28/19 – 3PM-9PM

## First Course

Butternut Squash Bisque  
Asiago Croutons, Herb Oil

Or

Autumn Salad

Roasted Sweet Potatoes, Candied Pecans, Goat Cheese, Sherry Vinaigrette

## Second Course

Traditional Roast Turkey Breast

Cornbread Stuffing, Green Beans with Herb Butter, Pan Gravy

Or

Roast Prime Rib of Beef

Yuken Gold Mashed Potatoes, Green Beans with Herb Butter, Rosemary Au Jus

Or

Wild Mushroom Ravioli

Shallot and White Wine Cream, Roasted Pearl Onions

## Third Course

Guava Bread Pudding

Vanilla Bean Ice Cream

Or

Vanilla Bean Crème Brulee

Or

Molten Chocolate Lava Cake

Vanilla Bean Ice Cream

\$52 pp ++