



THANKSGIVING DINNER

FIRST COURSE

- CHOOSE ONE OF THE FOLLOWING -

PETITE GREENS, BABY KALE, SPINACH, FRISS fuji apple,
spiced pecan, humbolt fog goat cheese, cranberry emulsion (VG)

PLANT BASED "MEATBALLS" pomodoro, soft polenta, basil (GF, VG, V)

WILD MUSHROOM BISQUE spiced pumkin seed crème fraiche, X.V.O.O
(GF, VG, V - available without crème)

SEARED DIVER SCALLOP butternut squash risotto, lemon jus (GF)

SECOND COURSE

- CHOOSE ONE OF THE FOLLOWING -

ROASTED ORGANIC TURKEY BREAST confit leg and thigh,
yukon gold whipped potato, grand marnier scented stuffing, cranberry sauce,
petite green beans, honey roasted carrots, rosemary and sage infused gravy

DEMKOTA RANCH BEEF MEDALLIONS wild mushroom fricassee,
yukon gold potato puree, roasted baby vegetables, sherry jus (GF)

PAN SEARED CHILEAN SEA BASS preserved lemon,
english pea risotto, winter greens (GF)

WINTER SQUASH roasted acorn squash, tri-colored quinoa, grilled tofu,
marinated patty pan squash, french beans (VG, V)

THIRD COURSE

- CHOOSE ONE OF THE FOLLOWING -

PUMPKIN BREAD PUDDING white chocolate, crème anglaise (VG)

APPLE PIE vanilla ice cream (VG)

MARIONBERRY CRUMBLE chantilly cream (GF, VG)

PUMPKIN PANNA COTTA pepita praline, maple (VG, V)

GF - Gluten Free | VG - Vegetarian | V - Vegan

