

# Thanksgiving

# MENU

## FROM THE FIELDS

Cream of Spiced Pumpkin Soup

Topped with Toasted Pepitas

Classic Caesar

Crisp Baby Romaine Hearts, Garlic Croutons, Cracked Pepper, Parmigiano-Reggiano, Creamy Caesar Dressing

Tender Baby Arizona Mixed Greens

Cherry Tomatoes, Shaved Vegetables, Toasted Sunflower Seeds, and Assorted Dressings

Roasted Beet & Orange Salad

Goat Cheese and Toasted Pistachios

Grilled & Chilled Vegetable Salad

Orzo Pasta and Herb Pesto

## CHOICE OF ENTREE

Traditional Turkey Plate

Roasted Turkey and Gravy, Buttermilk Mashed Potatoes, Cornbread Stuffing, Green Beans

Slow Roasted 12 oz Prime Rib

Buttermilk Mashed Potatoes, Green Beans, Horsed Radish, Beef Au Jus

Crispy Skin Rainbow Trout

Roasted Garlic Potato Puree, Cast Iron Creamed Spinach Tarragon Butter

Applewood Smoked Ham

Buttermilk Mashed Potatoes, Green Beans, Pineapple, and Brown Sugar Bourbon Jus

Dover Sole Meuniere

Roasted Garlic Potato Puree, Cast Iron Creamed Spinach, and Lemon Brown Butter

Includes a Complimentary Glass of Champagne

\$70

## CHARCUTERIE & FROMAGERIE

Assorted Cured Meats & Country Pate

Pickled and Roasted Fall Vegetables and Mustards

Assorted International & Domestic Cheeses

Cornucopia of Artisan Breads, Rolls and Crackers

## FROM THE SEAS

Lemon Poached Shrimp

Lemon Poached Shrimp, Cocktail Sauce, Fresh Lemons and Limes

Jonas Crab Claws

Champagne Mignonette, Fresh Lemons & Limes

Fresh Dill Dusted Smoked Alaskan King Salmon

Capers, Shaved Red Onion

## FOR THE SWEET TOOTH

Chef's Selection of Seasonal Mini Desserts

