

Thanksgiving 2011

Buttercup Squash Soup
Nutmeg Crème Fraiche, Crispy Sunchokes



Wild Mushroom – Chevre Tart, Arugula, Huckleberries
or
Salad of Baby Lettuces
Persimmons, Pecans, Honey – Chive Vinaigrette



Oven Roasted Breast and Confit Leg of Turkey
Buttermilk Mashed Potatoes, Apple Sausage Stuffing
Brussel Sprouts, Gravy, Cranberry Relish
or
Dungeness Crab Cioppino, Clams, Mussels
Cod, Sweet Peppers, Tomato, Fennel, Grilled Bread, Aioli



Pumpkin Crème Brulee
Cardamom Doughnuts, Vanilla Marshmallows
or
Three-Layer Chocolate Mocha Mousse
Hazelnut Praline, Frangelico Gelato
White Chocolate Crumble

\$75.00 per person (beverages, tax and gratuity not included)

IF YOU ARE ALLERGIC OR INTOLERANT OF CERTAIN FOODS, PLEASE INFORM YOUR SERVER

****Our Corkage Policy: \$20.00 per 750ml bottle, with a 2 bottle limit per party of any size**

OR Unlimited bottles for \$25.00 per 750ml bottle**

A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF SIX AND MORE

Presented By Tyja Taube & Shelley Cerneant