

HAPPY THANKSGIVING

APPETIZER

Carrot & Ginger Soup \$10 *GF, V*
W Crème Fraiche & Toasted Coconut

Spinach Apple Salad with Maple Dijon Vinaigrette \$14 *GF*
Apple, Bacon, Cranberries, Pecan, Feta Cheese

ENTREES

Roast Turkey with Chestnut Stuffing \$40
Giblet Gravy, Roasted Garlic Mashed Potatoes, Cinnamon Ginger Sweet Potatoes
Chef's choice vegetables and Cranberry Relish

Roasted Pork Roulade with Pecan Apple Stuffing \$36
Apple Brandy sauce, Whipped Parsnip Potato, Green Bean

Braised Lamb Shank \$44
Roasted Garlic Mashed Potatoes, Brussel Sprouts & Pomegranate Rosemary Demi

Halibut Filet \$44 *GF*
Tarragon Lemon Cream Sauce, Wild Mushroom Risotto, Baby Carrot

Slow Roasted Herb Crusted & Mesquite Smoked Prime Rib of Beef \$57
Potato Pave, Asparagus & Bearnaise Sauce

Blue Corn Tamales \$30 *VG, V, GF*
Red Pepper Coulis, Spanish Rice & Cilantro Lime Coconut Cream

DESSERTS

\$10

Pumpkin Pie
Carrot Cake w/ Cream Cheese Icing
Prickly Pear Cheesecake

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.

