

HAPPY THANKSGIVING

APPETIZER

Butternut Squash Soup \$11 *GF, V*
W Rosemary Oil, Crema & Pomegranate

Roasted Root Vegetables Salad \$15 *V*
Sweet Potato, Beet, Jicama, Sunchoke, Watermelon Radish
Citrus Dressing, Gremolata, Croutons

ENTREES

Choice of Mixed Grill \$59

- i. Southwestern Mesquite Honey Glazed Roasted Turkey Breast*
 - ii. Oven Roasted Tenderloin Beef w Red Pepper Coulis*
 - iii. Halibut Olympia*
- Purple Mashed Potato, Patty Pan Squash, Haricots Verts,*
Honey Garlic Carrots, Cranberry Relish

Elk Denver Leg \$49 *GF*
Sweet Potato-Carrot Puree, Blackberry Demi, Haricots Verts

Ratatouille \$36 *GF*
Seared Trumpet Mushroom, Polenta Cake

Tortellini Pasta \$30
Sage-Walnut Pesto, Shredded Parmesan, Brown Butter, Walnuts, Cranberries

DESSERTS \$12

Pumpkin Cheesecake
White Chocolate, Cranberry Coulis

Pecan Apple Bread Pudding
Pecan, Apple, Bourbon Vanilla Sauce

Mayan Flourless Cake
Blackberry Puree, Devonshire Cream, Pinenut Brittle

Corn Flan
Pomegranate, Apple & Sweet Potato Relish-Honey, Ginger Snap Tuile

**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. Allergen Information for all food available upon request.

