

# 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 of Beef w Red Pepper Demi*
  - 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, V*  
*Seared Trumpet Mushroom, Polenta Cake*

Tortellini Pasta \$30 *V*  
*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.*

