



Thanksgiving

November 24, 2011

Amuse Bouche

Wild mushroom tartlette

First Course

Butternut squash bisque with crème fraiche and toasted pumpkin seeds

Second Course

Sonoma baby greens with sun dried cranberries, candied walnuts,
goat cheese and a cranberry-pear vinaigrette

Entrées

Choice of:

Pan seared tenderloin of turkey
with garlic mashed potatoes, traditional stuffing and fresh cranberry relish

Grilled Black Angus filet mignon with a cabernet demi-glace
with truffled mashed potatoes, wild mushrooms and cippolini onions

Vegetable kebabs with a wild rice & quinoa,
roasted shiitake mushrooms and asparagus

Oven roasted grouper with winter greens, rock shrimp risotto and beurre blanc

All entrees include sweet yam puree, roasted winter root vegetables and brussel sprouts in brown butter

Desserts

Pumpkin cheesecake

Chocolate crème brulee

Cranberry apple crisp

Pumpkin tart

Dinner service from 3 p.m. to 7:30 p.m.

\$49.50 per person - \$25.00 for children twelve and under, exclusive of tax & gratuity

18% Service charge included on parties over 6

Executive Chef - Dana Jaffe