

# THANKSGIVING 2017

\$33.95 per Person, \$30.95 for Seniors & Veterans, \$16.95 for Kids

## CHOICE OF SOUP AND SALAD

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### PUMPKIN SOUP

maple foam and spiced pepitas

### WHITE BEAN & HAM SOUP

crispy leeks

### MIXED GREENS SALAD

dried cranberries, spiced pecans, Feta cheese, candied pecans & raspberry vinaigrette

### BABY SPINACH SALAD

green apple, walnut, gorgonzola cheese, red radish, Champagne vinaigrette

## CHOICE OF ENTREE

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### ROASTED TURKEY BREAST

herb pan gravy, house cranberry sauce, sourdough stuffing, green beans, roasted garlic mashed potatoes, sweet potatoes with marshmallow

### SLOW BAKED HAM

spiced pineapple glaze, roasted garlic mashed potatoes, carnival cauliflower, sweet potatoes with marshmallow

### PISTACHIO CRUSTED SALMON

Basmati rice and dried cranberry pilaf, Brussels sprouts with bacon, citrus beurre blanc

### WILD MUSHROOM RAVIOLI

Artichokes, tomatoes, Parmesan cheese, garlic cream sauce, balsamic glaze

## CHOICE OF DESSERT

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### PUMPKIN PIE

Maple whipped cream

### CHOCOLATE DECADENCE CAKE

raspberry coulis

### VANILLA BEAN CRÈME BRULEE

fresh berries, rolled cookie