# wishes you a Happy Thanksgiving

# THREE COURSE HOLIDAY MENU

butternut squash and pear soup, vanilla bean oil

local mixed greens, dried cranberries, pumpkin seeds, shaved parmesan, champagne vinaigrette

all natural, free range oven roasted turkey breast, mashed potatoes and gravy, stuffing, sauteed green beans with shallot, fresh cranberry chutney

pumpkin pie, sea salted caramel, chantilly cream

### APPETIZERS

autumn salad, local mixed greens, arugula, k & j orchards pear, goat cheese, toasted quinoa,	17
candied walnuts, balsamic vinaigrette	
flash fried calamari, chipotle-chili and honey glaze, pickled ginger	19
local mixed greens, dried cranberries, pumpkin seeds, shaved parmesan, champagne vinaigrette	18
caesar salad, little gem lettuce, caesar dressing, parmesan, croutons	12/17
sweet coconut fried prawns, local mixed greens, cucumber, mango, sesame-citrus vinaigrette	19
flatbread, k & j orchards pear, bleu cheese, shaved brussels sprouts, pear puree, balsamic glaze	19
butternut squash and pear soup, vanilla bean oil	8/14
ENTREES	
asian sticky ribs, hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro	34
pear, goat cheese, and arugula ravioli, goat cheese cream sauce, candied walnuts	30
pan roasted salmon, couscous pilaf, autumn squash, carrot, onion, butternut squash puree,	38
pumpkin seeds	
pappardelle pasta, salmon, prawns, calamari, roasted garlic-white wine sauce	39
(gluten free pasta add 2)	
grilled new york steak, mashed potatoes, pole beans, bordelaise	52
moroccan braised lamb shank, golden raisin and toasted almond couscous	42
butternut squash risotto, brown butter, parmesan, fried sage	32

# SIDES

green beans with shallot 12 mashed potatoes 12

# Executive Chef Paulino Rosas