



Thanksgiving Prix Fixe Menu

1st Course

Butternut Squash Soup (*vegan, GF*)

or

Fall Harvest Salad (*GF*)

Entrees Choices

Traditional Thanksgiving Dinner

SLOW ROASTED CARVED TURKEY, MASHED POTATOES, PEAR & SAGE STUFFING, GIBLET GRAVY, HARICOT VERTS, SWEET POTATOES, CRANBERRY SAUCE

Fess Parker Riesling, Santa Barbara County, CA \$9

Braised Short Ribs (*GF*)

USDA PRIME SHORT RIBS WITH PAN JUS, BLACK TRUFFLE MASHED POTATOES, CRISPY TOBACCO ONIONS

McPrice Myers "M" Cabernet Sauvignon, Paso Robles, CA \$12

Grilled Atlantic Salmon (*GF*)

6OZ FILLET WITH DILL HOLLANDAISE SAUCE, MASHED POTATOES, HARICOT VERTS

Flowers Chardonnay, Sonoma, CA \$15

Pumpkin Gnocchi (*vegan*)

PAN SEARED WITH SHITAKE MUSHROOMS, BUTTERNUT SQUASH, VEGAN SAGE-BROWN BUTTER

Raeburn Chardonnay, Sonoma, CA \$11

Dessert

Pumpkin Pie

or

Vegan Crème Brulee (*GF*)

\$65 per person