



Thanksgiving Menu

One

Roasted Butternut Squash & Tasso Ham Bisque with Chive Crème Fraîche

Two

Organic Bibb Lettuce with Shaved Manchego, Applewood Bacon
Toasted Pistachios and White Balsamic Vinaigrette

Baby Organic Frisee with Granny Smith Apple, Medjool Dates
Crumbled Gorgonzola Cheese and Walnut Vinaigrette

Three

Roasted Free Range Turkey with Natural Gravy, Sage Stuffing
Whipped Potatoes, Candied Yams and Clementine Cranberry Preserves

Seared Ruby Red Idaho Trout & Dungeness Crab Gratin with
Amaretto Butter Sauce and Jasmine Rice Pilaf

Kobe Beef Ribeye, Porcini Dusted and Broiled with Portobello Jus
Yorkshire Pudding and Roasted Garlic Whipped Idaho Potatoes

Natural Pork Loin, Pan Seared with Spiced Apple & Currant Stuffing
Green Peppercorn Madeira Jus and Sage Spaetzle

Four

Spiced Pumpkin Cheesecake with Cranberry Coulis & Vanilla Chantilly

Huckleberry Chocolate Torte & Cappuccino Ice Cream

Roasted Apple & Mission Fig Cobbler with English Toffee Ice Cream