

Thanksgiving Menu

1st Course Choice of:

Roasted Carrot & Butternut Squash Soup *(Vegetarian/GF)*

toasted pepitas & a lime crema

Spinach Salad *(GF)*

candied bacon, Arizona pecans, fresh apples, & a honey cider vinaigrette

Roasted Beet Salad *(Vegan/GF)*

arugula, shaved parmesan, & a honey cider vinaigrette

2nd Course Choice of:

Wild Mushroom Crostini *(Vegetarian/GF)*

gorgonzola cheese & a rosemary balsamic reduction

Pumpkin Hummus *(Vegan/GF)*

fresh vegetables & crackers

Elk Empanadas

ancho chili sauce & cilantro sour cream

3rd Course Choice of:

All entrees are served with seasonal vegetables & a bread roll with herb butter

Add mashed potatoes & gravy for \$5.00

Smoked Turkey Breast

walnut stuffing & a cranberry pomegranate relish

Applewood Smoked Ham

roasted sweet potato waffle & maple grilled pineapple

Pistachio Crusted Cod *(GF)*

cranberry Rice Pilaf & a warm dill cream sauce

Roasted Acorn Squash *(Vegan/GF)*

quinoa, wild mushrooms, a cherry gastrique, & chili pecans

4th Course Choice of:

Classic Pumpkin Pie

with whipped cream

Pumpkin Bread Pudding

maple bourbon glaze

Flourless Pumpkin Cheese Cake *(GF)*

maple bourbon glaze

****Menu subject to change**