



Thanksgiving Dinner 2017

Thursday, November 23rd

Corn and Pumpkin Breads



Choice of:

Butternut Squash Soup (vegan)

Assorted Greens with Pear, Dried Cranberries, Shaved Radish,
Toasted Pumpkin Seeds and Shaved Parmigiano-Reggiano

Saffron and Caramelized Leek Risotto with Grilled Prawn



Choice of:

Traditional Roast Turkey with Harvest Stuffing and Home-style Gravy
Mashed Potatoes, Candied Yams, Red Cabbage and Cranberry Relish

Grilled Filet Mignon with Black Peppercorn Sauce

Au Gratin Potatoes, Sautéed Haricot Vert and Cherry Tomatoes

Sautéed New Zealand John Dory à La Meunière

Rice Pilaf, Roasted Brussels Sprouts and Carrot Beet Puree



Choice of:

Chocolate or Pumpkin Soufflé with Fresh Whipped Cream

Warm Apple Tart Tatin with Vanilla Ice Cream

Vanilla Ice Cream with Fresh Mixed Berry Compote



Hot Coffee or Hot Tea

\$80.00 per person

(Tax and gratuity not included)

Serving from 1:00-6:30 pm. Featuring Live Piano.

Make your reservations early!

(818) 501-0202