



Thanksgiving 2017

(CHOICE OF ENTREE DENOTES PRICE OF 3-COURSE DINNER)

1ST COURSE

GUESTS SELECT ONE:

BUTTERNUT SQUASH BISQUE W/ BRIOCHE CROUTONS

YELLOWFIN TUNA CARPACCIO W/ WASABI AIOLI & WONTON CHIPS

SOUTHWESTERN CAESAR SALAD W/ GRILLED ROMAINE HEARTS, COTIJA CHEESE, ROASTED PEPITAS,
FLASH FRIED TORTILLA STRIPS & CREAMY CHIPOTLE DRESSING

SHRIMP & SPINACH DUMPLINGS W/ TAHINI SAUCE

SHIITAKE & CACTUS SPRING ROLLS W/ SOUTHWESTERN PONZU

CRISPY CALAMARI W/ LIME DIPPING SAUCE

ORGANIC GREENS W/ OLIVE OIL & LEMON

ENTRÉE

GUESTS SELECT ONE:

ROAST ORGANIC TURKEY W/ GIBLET GRAVY, GREEN CHILE COUNTRY MASHED POTATOES, GREEN BEANS,
HOUSE MADE CHORIZO-CORNBREAD STUFFING W/ WALNUTS & SAGE
& CRANBERRY - CHIPOTLE COMPOTE

60.00

GRILLED SALMON, W/ ROASTED FINGERLING POTATOES, SAUTÉED BROCCOLINI &
CRANBERRY BEURRE BLANC

60.00

SEARED DIVER SCALLOPS W/ HERBED HOUSE MADE LINGUINE & SWEET RED PEPPER CREAM

65.00

GRILLED COLORADO "ROSEN" LAMB CHOPS W/ POTATO GRATIN, BRUSSELS SPROUTS,
MARCELA DEMI-GLACE & PICKLED RED ONIONS

70.00

MUSHROOM RAVIOLI W/ RICOTTA, PORTABELLA, FRESH SAGE, BUTTERNUT SQUASH ALFREDO & SAUTÉED KALE

55.00

SLOW ROASTED "STERLING SILVER" PRIME RIB W/ HORSERADISH MASHED POTATOES,
ANCHO CHILE AU JUS & MARSALA GLAZED CARROTS

65.00

CHILD'S PLATE 8 YEARS & UNDER

TURKEY ENTRÉE & CHOICE OF DESSERT

25.00

DESSERT

GUESTS SELECT ONE:

PUMPKIN PIE W/ RUM SAUCE, RED CHILI CANDIED PECANS, & CRÈME CHANTILLY

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE

COFFEE BEAN ICE CREAM W/ PIÑON CRISP & "CAJETA" CARAMEL

EGGNOG BREAD PUDDING W/ CRANBERRY COMPOTE & CRÈME CHANTILLY

MEXICAN CHOCOLATE – PIÑON NUT "BROWNIE" W/ VANILLA ICE CREAM, CRÈME CHANTILLY & CARAMEL

TRIO OF HOUSE MADE SORBETS W/ HOUSE MADE COOKIE

FAMILY - STYLE ACCOMPANIMENTS - 6.00

ROASTED BRUSSELS SPROUTS W/ APPLES & BACON

GREEN CHILE COUNTRY MASHED POTATOES