

Thanksgiving Dinner

STARTERS

California Cheese Board

California Cheeses, Grapes, Honeycomb, crackers

Roasted Butternut Squash Bisque

Crispy Pancetta, Scallions, Grilled Bread

Organic Greens

Tomatoes, Cucumbers, Carrots, Radishes, Feta Cheese, Lemon Honey Vinaigrette

Assorted Dinner Rolls

Whipped Butter

CARVING STATION

Spiral Ham

Apple Cider Glaze, Mustards

Garlic Crusted Prime Rib

California Cabernet Demi-Glace, Horseradish Cream

GRAND BUFFET

Herb Roasted Turkey and Gravy

French Green Beans, Shallots, Brown Butter

Roasted Brussel Sprouts with Cippolini Onions and Balsamic Glaze

Fall Vegetable Hash of Squash, Parsnips, Carrots, Turnips, & Fresh Herbs

Yukon Gold Mashed Potatoes

Traditional Sourdough Stuffing

Southern Sweet Potato Casserole

Aged White Cheddar Macaroni and Cheese

Cranberry and Citrus Sauce

DESSERT

Pies from Chef Cortney:

Pumpkin, Dutch Apple, or Pecan

Assorted Cookies and Tarts

