

# THANKSGIVING MENU

All adult meals include a first course, entree, and dessert.

## FIRST COURSE

### Autumn Salad

Butter lettuce, radicchio, endive, arugula, gorgonzola crumbles, crisp apples, candied walnuts, honey roasted garlic Dijon dressing

### Cesar Salad

Classic recipe of romaine lettuces, croutons, house dressing and shaved parmesan

### French Onion Soup

Classic French onion soup with comte gruyere cheese toast

### Butternut Squash Soup

Creamy Italian style butternut squash soup. Vegetarian and gluten free

## ENTREES

### Organic Roasted Turkey

All-natural California turkey breast and thigh with sausage apple stuffing, garlic mashed potatoes, house gravy, and roasted root vegetables.....\$41.95

### Beef Short Ribs

Braised with red wine and vegetables and served with garlic mashed potatoes .....\$41.95

### New Zealand Salmon

Grilled salmon with a chardonnay citrus dill sauce, red potatoes, and vegies .....\$41.95

### Tortelli di Zucca

Housemade butternut squash filled large ravioli with a butter sage cream sauce.....\$34.95

### Little Pilgrims Menu for 12 and Under

Choice of one of the below entrées followed by dessert.....\$16.95

- Organic roasted turkey with the sides
- House made beef ravioli with a Bolognese meat sauce
- Penne pasta with butter and cheese

## DESSERTS

Assorted dessert plate served family style