



THANKSGIVING 2009

FIRST COURSES

Mixed Green

Craisins, Goat Cheese, Candied Walnuts, Cranberry Vinaigrette
\$ 9

Crab & Spinach

Peppered Bacon, Red Onion, Sherry Vinaigrette
\$ 14

Warm Goat Cheese Dip

Spicy Tomato Sauce, Grilled Baguette
\$ 8

Turkey Terrine

Caperberries, Truffle Salad, Rosemary Crackers
\$ 10

Yukon Potato Gnocchi

Northwest Mushrooms, Truffle Pecorino
\$ 11

Chestnut Soup

Vanilla Honey, Fresh Herbs
\$ 8

ENTRÉE COURSES

Rainbow Trout

Whipped Sweet Potatoes, Bibb Lettuce, Sage Brown Butter
\$ 22

Sea Scallops*

Pea Vines, Fingerling Potatoes, Pear & Orange Sauce
\$ 24

Pumpkin Ravioli

Beet Greens, Pepita, Marsala & White Balsamic Reduction
\$18

Thanksgiving Turkey

(white & dark meat)

Stuffing, Mixed Vegetables, Sage Gravy
\$27

Herb-Crusted Prime Rib

Whipped Potatoes, Mixed Vegetables, Au Jus, Fresh Horseradish
\$32

Chef Scott Lents

* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness