



Thanksgiving Day 2019

Thursday, November 28th

Corn and Pumpkin Breads



Choice of:

Butternut Squash Soup (vegan)

Assorted Baby Greens with Sliced Pear, Dried Cranberries,
Toasted Pecans, Feta Cheese and House Vinaigrette

Sweet Corn and Polenta Ravioli with Braised Short Ribs and Roasted Cherry Tomato Coulis



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 Crispy Onions and Black Peppercorn Sauce
Roasted Fingerling Potatoes, Brussels Sprouts and Baby Carrots

Sautéed Chilean Sea Bass with Roasted Bell Peppers, Olives, Capers, Garlic and Basil
Pearl Couscous and Haricot Vert



Choice of:

Chocolate or Pumpkin Soufflé with Fresh Whipped Cream

Warm Apple Tart Tatin with Vanilla Ice Cream

Classic Bread Pudding with Vanilla Rum Raisin Sauce



Hot Coffee or Hot Tea

\$85.00 per person

(Tax and gratuity not included)

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

Make your reservations early!

(818) 501-0202