

Thanksgiving Dinner IN THE CROWN ROOM

ADULTS \$125 EACH • CHILDREN 4-10 \$45 EACH

Family Style Appetizer

ROASTED BUTTERNUT SQUASH DIP

Goat Cheese, Braised Fall Squash, Vanilla Oil, Fennel Pollen, Lavash Crackers

ROCK SHRIMP RÉMOULADE

Poached Rock Shrimp, Saffron Aioli, Chives, Peas, Cured Lemon

ROASTED BEET & ENDIVE SALAD

Salt Baked Beets, Treviso & Endive, Apricots, Toasted Hazelnut

BEEF BRESAOLA "CARPACCIO"

Thin Sliced Cured Italian Beef, Charred Broccoli Rabe, Pine Nuts, Shaved Parmesan Cheese, Sherry Vinaigrette

Family Style Main Course

SLOW COOKED TURKEY BREAST & WHITE WINE BRAISED THIGH MEAT

Turkey Gravy, Cranberry Sauce

BRAISED SHORT RIB STEW

Fall Vegetables, Red Wine Demi

STUFFED ROASTED DELICATA SQUASH

Quinoa & Lentil Stuffing, Caramelized Onion, Cured Lemon

Sides

SOUR CREAM MASHED POTATO ROASTED FINGERLING YAMS WITH WALNUT GREMOLATA ROASTED BRUSSEL SPROUTS CORN BREAD STUFFING

Family Style Dessert

CLASSIC PUMPKIN PIE

Buttercrust, Orange Zest

VANILLA CRÈME BRÛLÉE

Vanilla Custard, Caramelized Sugar

CARAMEL PECAN BARS

Shortbread Crust, Caramel, Roasted Pecans

Menu will be served family style.

Substitutions and/or additions are not available.

Wine List By The Glass

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|---------------------------------------|-------|
| HDC SPARKLING, Brut, CA | 13/45 |
| TREFETHEN, Chardonnay, CA | 22/83 |
| FLEUR DE MER, Rosé, Provence | 19/72 |
| MEIOMI, Pinot Noir, CA | 19/72 |
| DAOU, Cabernet Sauvignon, Paso Robles | 20/75 |

Wine List By The Bottle

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| LOUIS ROEDERER, Brut, Champagne | 104 |
| GRGICH HILLS, Sauvignon Blanc, Napa Valley | 75 |
| MERRY EDWARDS, Pinot Noir, Russian River Valley | 111 |
| MOUNT VEEDER, Cabernet Sauvignon, Napa Valley | 107 |
| PARADUXX BY DUCKHORN, Red Blend, Napa Valley | 112 |

Bottled Beer 10 each

BUD LIGHT
AMSTEL LIGHT
STELLA ARTOIS
BIRRA MORETTI ITALIAN LAGER
STONE DELICIOUS IPA

#DELMEMORIES

