

# Thanksgiving 2020

Offered at \$43

## **first course**

### **fried artichoke hearts**

*with a preserved lemon & dill aioli*

## **charcuterie plate**

*local cured meats, pickled vegetable, English derby, & candied walnuts*

## **second course**

### **butternut squash & pumpkin soup**

*with toasted pepitas*

## **chopped salad**

*iceberg & romaine lettuces chopped with romaine, bacon, egg, onions, tomatoes and rogue creamery blue cheese. Tossed with pesto cream vinaigrette*

## **third course**

### **roasted turkey**

*served with sautéed green beans over yukon gold mashed potatoes with turkey gravy, house made cranberry sauce, & stuffing*

## **smoked brisket**

*accompanied by tillamook white cheddar au gratin potatoes, grilled broccolini, & rosemary demi glaze*

## **quinoa stuffed eggplant**

*tricolored quinoa with diced vegetables baked in eggplant & served with asparagus & zucchini caponata*

## **dessert**

### **pecan crusted pumpkin pie**

*with whipped cream and caramel sauce*

### **Vanilla bean crème brûlée**

*with whipped cream and a cookie*