

Thanksgiving 2021

Offered at \$43

first course

fried artichoke hearts

with a preserved lemon & dill aioli

charcuterie plate gf

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

second course

butternut squash & pumpkin soup gf v

balsamic greens salad

mixed lettuces with pomegranate, brie cheese & sliced bear tossed in balsamic vinaigrette

third course

roasted turkey

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

Prime Rib

*accompanied by tillamook cheddar au gratin potatoes,
grilled broccolini, & au jus*

Roasted Brussel Sprouts gf v

Accompanied by pecan, carrot and fresh cranberries & fried onion

dessert

Pumpkin Pie

with eggnog whipped cream and caramel sauce

Chocolate Torte

dark chocolate flourless cake accompanied by berry compote & chocolate sauce