



Thanksgiving Menu - 2009

Seatings from 4:00 – 8:00 p.m.

Appetizer – choice of one

Heirloom Squash Soup

candied ginger, applewood braised turkey ravioli

Grilled Apple Salad

braised radicchio, greens, Capriole goat cheese sauce, toasted pine nuts

Entrée – choice of one

Pheasant

wild-brown rice pilaf, cranberries, mushroom truffle sauce

Walnut Loaf

vegetable gravy, roasted root vegetable-maple puree

Duck - Confit and Medium Rare

leg confit, pan seared breast, golden hominy sagamité, watercress, blood orange sauce

Dessert

Trio of Seasonal Desserts

squash flan, maple granita, walnut tart

35 per person

** plus tax and gratuity*