

Thanksgiving

Crab Cakes
Warm Butternut Squash Soup
Prosciutto and Melon
Stilton In Phyllo with Fresh Apple and Candied Walnuts
Organic Greens with Baked Pear, Blue Cheese and Pecans

choose one

Fresh Turkey Breast
Stuffed with andouille and pistachios with mashed potatoes and yams and truffles

Fresh Steelhead with Pomegranates and Saffron
Pan Roasted Steelhead with Asparagus and Pomegranate Pancakes and a Saffron Butter

Baby Abalone with Sea Scallops
Farm Raised Red Abalone in the shell with Wakame and Large Sea Scallops

Lobster and Prawns
Lobster Tail with Sautéed Prawns, Butternut Squash, sautéed vegetables

Venison
Rack of Venison Roasted Medium Rare and served with Wild Huckleberries

All Natural Filet of Beef
All Natural Beef Tenderloin grilled and served with Potatoes,Vegetables, and a sauce of Green Peppercorns and House Made Mustard

Wild Mushroom Ravioli with Truffles
Ravioli filled with a blend of Oyster Tree Mushrooms, Porcini and Truffle and served with a cream sauce of Fresh Oyster Tree Mushrooms,Trumpet Mushrooms, Spinach, and Tomato

bread pudding
fresh ginger cake
cheesecake
chocolate decadence
Pecan Pie
Pumpkin Pie

$150
beverages tax and gratuity not included
Many Blessings for the Holiday from the Saint Orres Staff