

Thanksgiving Menu
November 27, 2008

...may we suggest Rebecca's famous hot buttered rum?

:: COMPLIMENTARY RELISH TRAY ::
carrots, celery, & black olives (for your fingers)
blue cheese dip

Choose one appetizer:

SQUASH SOUP
roasted kabocha, delicata & butternut squash, crème fraîche & toasted pepitas

:: or ::

HOLIDAY PEAR SALAD
sliced roasted pears, baby lettuces, oregonzola blue cheese,
spiced glazed pecans & cranberry vinaigrette

Choose a Main Course:

PACIFIC GRILL SIGNATURE 'POT ROAST'
braised boneless beef short ribs, roasted vegetables & mushrooms,
garlic mashed potatoes, red wine braise & horseradish crème fraîche

:: or ::

DOVER SOLE
fresh sautéed dover sole, wild chanterelle mushrooms,
truffled mashed potatoes, jerusalem artichokes & brown butter sauce

:: or ::

THANKSGIVING DINNER PLATE
carved maple-roasted turkey, wild mushroom stuffing
mashed potatoes & sage gravy,
cranberry sauce with orange & grand marnier,
green bean casserole with crispy onions

:: or ::

"CARROT PAPPARDELLE"
haricots verts, diced potatoes, tomato, broccolini & white wine butter sauce

Choose a dessert:

PUMPKIN PIE CHEESECAKE
with whipped cream & candied pecans

WARM APPLE PIE
with caramel & ice cream

ADULTS \$34.95

CHILDREN 12 & UNDER \$15.95

:: NOT INCLUDING TAX OR GRATUITY ::

**:: A service charge of 18% will be added for parties of 7 or more.
Of that amount 100% will be paid directly to your server. ::**