

# THE ARBOUR



*Thanksgiving Menu*  
*\$72 per person*

## *First Course (choice of)*

Burrata cheese, walnut crumble, dried cranberries, mustard frill greens

Jumbo shrimp cocktail, horseradish cocktail sauce, lemon wedge

Kale caesar salad, rosemary croutons, shaved almonds, san joaquin gold cheese

Wild mushroom soup, porcini mushroom foam

*Assorted seafood platter (additional \$65)*

## *Second Course (choice of)*

Butter poached turkey breast, creamy garlic mashed potatoes, shallot green beans, dark meat stuffing, pan gravy, cranberry chutney

Grandma's braised pot roast, fingerling potatoes, brussels sprouts, sautéed baby heirloom carrots, watercress

Roasted salmon, mulled spiced polenta cake, mixed beans, lemon foam

Baby artichoke risotto, shaved winter truffles, san joaquin gold cheese

*(Kids ~ Turkey with macaroni and cheese \$14 per)*

## *Third Course (choice of)*

Pumpkin pie, salted caramel sauce, candied walnuts, pomegranate seeds

Milk chocolate pecan tart, vanilla crème anglaise, cinnamon whipped cream

Fresh berries, lemon curd, almond brittle

Chef's selection of cheeses, puffed bread, dried fruits