

# HAPPY THANKSGIVING 2018

Served 1- 9pm Thanksgiving Day | Three Courses Included

## FIRST COURSE SELECTIONS

Corn Chowder

Fresh corn, applewood smoked bacon

Caesar Salad

Chopped hearts of romaine, herb croutons,  
shaved manchego

Lobster Bisque Soup

Northern Australian lobster, sherry wine, diced chives

Butternut Squash Raviolis

Sage brown butter, pistachios

Bungalow Salad

Greens, hearts of palm, feta, olives, red onion,  
bay shrimp, tarragon vinaigrette

## ENTREE SELECTIONS



Tier 1 | Forty nine dollars per guest

Pan Roasted Turkey Breast

White & dark meat, whipped Yukon Gold mashed potatoes, house made stuffing, turkey gravy

Blackened Wild King Salmon

Yukon Gold mashed potatoes, avocado relish, honey jalapeno beurre blanc

Grilled Vegetable "Tart"

Grilled Portobello mushroom cap on a bed of Yukon Gold mashed potatoes  
topped with grilled mixed vegetables, toasted breadcrumbs, melted smoked gouda cheese



Tier 2 | Fifty nine dollars per guest

Prime Rib of Beef

Au jus, creamy horseradish, whipped Yukon Gold mashed potatoes, broccolini

Prime Rib of Beef & Pan Roasted Turkey Breast Combination

Whipped Yukon gold mashed potatoes, house made stuffing

Prime Filet Mignon

Eight ounce prime filet mignon, whipped Yukon Gold mashed potatoes

Miso Marinated Chilean Sea Bass

Soy glaze, coconut rice, stir-fried vegetables, mushrooms, lemongrass ginger beurre blanc



Tier 3 | Sixty nine dollars per guest

Prime Bone-In Rib Eye

Sixteen ounce prime bone-in rib eye, whipped Yukon Gold mashed potatoes, onion strings

Northern Australian Lobster Tail

10 ounce tail, drawn butter, grilled lemon, Yukon Gold mashed potatoes

## DESSERT SELECTIONS

Berries and Ice Cream

Fresh seasonal berries, vanilla bean ice cream

Pumpkin Pie

House made whipped cream

Vanilla Crème Brûlée

Vanilla custard, fresh raspberries

Chocolate Soufflé Cake

Flourless chocolate cake, vanilla bean ice cream

\*The chef respectfully requests no splits or substitutions.

