

Thanksgiving dinner

2011 Menu

- starters •

Roasted Butternut Soup- apple butter, diced apples, thyme, almonds, apple cider gastrique

Spinach Salad- toasted pumpkin seeds, roasted baby beets, shaved Colorado Jumpin Good feta cheese, walnut vinaigrette

Additional starter options for the children:

Applesauce or Creamy Tomato Soup- crispy croutons

- entrees •

Traditional Roasted Colorado Organic Turkey- roasted breast & braised leg with crisp sage leaves, stuffing, gravy & cranberry relish

Grilled Marinated Elk Loin- ravioli filled with Colorado Munson Farms pumpkin, cipollini onions, huckleberry reduction & crispy salsify

Pan Seared Scallops- sweet potato, pancetta & acorn squash hash, chestnut puree & dinosaur kale

- side dishes •

the following are served family style:

- Roasted Brussels sprouts with shallots & bacon •
- Thyme & garlic-scented roasted tri-color baby carrots •
- Mashed potatoes with chive •

- desserts •

Pecan & Cinnamon Swirl Brioche Bread Pudding- bourbon ice cream, chocolate sabayon

Pumpkin Chiffon Pie- whipped cream, pumpkin seed brittle, cardamom toasted marshmallows

Apple Crumb Pie- vanilla bean ice cream, cranberry compote

House Churned: white grape sorbet & assorted ice creams

Additional dessert options for the children:

Ice Cream Sundae with brittle

Assorted Cookie Plate

Adult price | 55.00

Children under 12 | 28.00