

THANKSGIVING DINNER

November 22, 2018

FIRST COURSE

CHOICE OF

Cream of Carrot Soup

Ginger, Beluga Lentils

Sauteed Prince Edward Island Mussels

Green Curry, Coconut Milk

Artisan Mixed Greens

Roasted Squash, Pomegranate, Pepitas, Feta,

Pomegranate Vinaigrette

SECOND COURSE

CHOICE OF

Skin on Antarctic Salmon

Cranberry Polenta Cake, Creamy Spinach, Apple Slaw

Apple Brined Turkey Breast

Sage Gravy, Stuffing, Green Bean Casserole, Cranberry Sauce

Grilled New York Steak

Garlic Mashed Potatoes, Green Bean Casserole, Blackberry Demi

Striped Pacific Bass

Celeriac Puree, Pomegranate Syrup, Apple Slaw

Butternut Squash Ravioli

Sun-dried Tomato - Mushroom Cream Sauce

DESSERT

CHOICE OF

Grand Marnier Creme Brulee

Ginger Snap

Pumpkin Bread Pudding

Cinnamon Roll Gelato

Gelato Trio

Prix Fixe Menu \$55/pp, 4pm -9pm

Reservations: 619.221.4868 or 58 for hotel guests

*19% Service Gratuity will be added to parties of 6 or more *A 4% surcharge will be added to all Guest checks to help offset the cost of State and City minimum wage increase

We advise that *thoroughly cooked foods of animal origins such as beef, eggs, fish, lamp, poultry or shellfish reduces the risk of blood borne illness.

Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under cooked.

Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.