

# sonoma

RESTAURANT

## THANKSGIVING DINNER

*Dinner Seatings are at 12:00 pm, 2:00 pm, and 4:00 pm.*

**CHOOSE ONE FROM FIRST, SECOND AND DESSERT**

### FIRST

#### **SWEET PUMPKIN & APPLE BISQUE**

*Crème Fraiche*

#### **AUTUMN SALAD**

*Goat Cheese, Baby Native Greens, Roasted Butternut Squash, Dried Cranberries, Candied Pecans, and White Balsamic Dressing*

#### **CHILLED SHRIMP COCKTAIL**

*Cocktail Sauce, Lemon*

### SECOND

#### **FRESHLY ROASTED TURKEY**

*Served With Whipped Yukon Potatoes, Haricot Verts, Traditional Stuffing, Gravy, and Cranberry Sauce*

#### **ROASTED 12 OZ PRIME RIB**

*Served With Roasted Rosemary Fingerlings, Asparagus, and Au Jus*

#### **GRILLED FAROE ISLAND SALMON**

*Sweet Potato Puree, Brussels Sprouts, And Lemon Caper Butter*

#### **BUTTERNUT SQUASH RAVIOLI**

*Brown Butter Sage Cream, Aged Parmesan, Toasted Pumpkin Seeds*

### DESSERT

#### **PUMPKIN CRÈME BRULÉE WITH FRESH BERRIES**

#### **FLOURLESS CHOCOLATE TORTE WITH WHIPPED CREAM**

#### **DECADENT HEIRLOOM APPLE PIE WITH VANILLA GELATO**

#### **SEASONAL SORBETS**

**\$55 PER ADULT, \$25 PER CHILD UNDER 12**