

THE ARBOUR

THANKSGIVING MENU

\$112 PER PERSON

626.396.4925



FIRST COURSE (CHOICE OF)

Oysters on the half shell, grapefruit mignonette, lemon wedge

Shrimp salad, bibb lettuce, endive, crispy quinoa, citrus vinaigrette

Potato gnocchi with spicy marinara sauce, pecorino cheese

Cambozola blue cheese toast, mission fig jam, bartlett pear, micro greens

Butternut squash soup, garden herb oil

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, winter greens

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

Wild mushroom risotto, truffle butter, aged parmesan cheese

(Kids ~ Turkey with macaroni and cheese \$16 per)

THIRD COURSE (CHOICE OF)

Pumpkin pie, salted caramel sauce, candied walnuts, cinnamon dust

Milk chocolate and pecan tart, chocolate sauce, whipped cream

Fresh mixed berries, lemon curd, almond brittle, shortbread cookies

Chef's selection of cheeses, crackers, dried fruits