Thanksgiving Dinner
Thursday, November 23, 2017
12pm to 7pm
$100 per person (Adults)
$35 per person (Young Adults ages 6 - 12)

First Course
select one
Foraged Mushroom Bisque
Rosemary Crème Fraîche, Truffle Oil
or
Dungeness Crab Bisque*
Crab, Tarragon, Lemon Oil

Second Course
select one
Winter Kale Salad
Red Russian Kale, Lacinato Kale, Smoked Pork Belly, Goat Cheese
Blood Orange Gastrique, Black Garlic Infused Olive Oil
or
Baby Spinach Pomegranate Salad
Pomegranate Seeds, Candied Walnuts, Manchego, Honey Balsamic Vinaigrette
or
Caesar Salad
Romaine Hearts, Fried Parmesan, Brioche Crouton, Boquerones

Third Course
select one
served family style
Served with Garlic Whipped Potatoes, Traditional Sage & Sausage Stuffing, Salish Honey Glazed Baby Carrots

Slow Roasted Turkey*
carved tableside
Pan Gravy & Cranberry Relish
or
St. Helen’s 28-Day Dry Aged Beef Rib*
Rosemary, Garlic, Horseradish Cream, Thyme Jus
Thanksgiving Dinner

Pescatarian & Vegetarian
select one
served as complete entrée

Butternut Squash Risotto
Roasted Butternut Squash, Mascarpone, Pine Nuts, Fried Sage, Grana

or

Pan Seared Organic King Salmon*
Roasted Beets, Emmer Farro, Mascarpone, Baby Arugula, Sage

Fourth Course
select one

Kabocha Squash Pie
Gingersnap & Butter Crust, Madagascar Vanilla Whipped Cream

or

Classic Southern Pecan Pie
Bourbon Caramel, Honey Vanilla Ice Cream

or

Chocolate, Date & Nut Tart
Candied Orange, Cara Cara Orange Glaze

Menus and pricing subject to change.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 20% service charge will be added to parties of six or more. 100% of the service charge will be distributed to the servers serving you.

Look for the Salish bee to guide you to menu items that feature honey from our own hives