

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

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



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

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.*