

THE ARBOUR

THANKSGIVING MENU

\$98 PER PERSON

626.396.4925



FIRST COURSE (CHOICE OF)

Oysters on the half shell, grapefruit mignonette, lemon wedge

Jumbo lump crab salad, tartar sauce, frisée, wild arugula, brick dough

Little gem salad, green goddess dressing, crispy onions, black olive crumble

Tomato toast, rye bread, ricotta cheese, bee pollen, basil

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, mulled spiced polenta cake, mixed beans, lemon foam

Wild mushroom risotto, black winter truffles, 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 pecan tart, chocolate sauce, whipped cream

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

Chef's selection of cheeses, crackers, dried fruits