

THE ARBOUR

THANKSGIVING MENU

\$118 PER PERSON

626.396.4925



FIRST COURSE (CHOICE OF)

Shrimp salad, casa franco lettuce, crispy quinoa, lemon-honey vinaigrette

Caesar salad, rosemary croutons, aged parmesan cheese, toasted almonds

Seared tuna on cous cous, green olives, peppers, shallots, olive oil pearls

Stuffed mushrooms, pork sausage, panko bread crumbs, cremini mushrooms, marsala sauce

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, toast meringue, cinnamon dust

Chocolate cake, espresso butter cream, fresh raspberry

Milk chocolate and pecan tart, chocolate sauce, whipped cream

Lemon mousse, stewed blueberries, shortbread cookies