

THE ARBOUR

THANKSGIVING MENU

\$124 PER PERSON

626.396.4925



FIRST COURSE (CHOICE OF)

Shrimp louie salad, shrimp, hardboiled egg, avocado, tomatoes, creamy dressing

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

Seared tuna pearl couscous, soy dressing, green onion, pickled ginger

Stuffed mushrooms, pork sausage, panko breadcrumbs, 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

Beef lasagna, kobe ground beef, bechamel, tomato, parmesan cheese, basil oil

Wild mushroom risotto, truffle butter, aged parmesan cheese

THIRD COURSE (CHOICE OF)

Pumpkin pie, vanilla crème anglaise, toasted meringue, cinnamon dust

Chocolate cake, milk chocolate buttercream, salted caramel sauce fresh raspberry

Milk chocolate and pecan tart, chocolate sauce, whipped cream

Lemon mousse, stewed blueberries, shortbread cookies