

The Ahwahnee Thanksgiving

Appetizer

Spiced Pumpkin Hummus & Cheese Board

Local Cheeses With Dried Fruits, Fig Jam, Seasonal Fruits, Assorted Crackers & Bread
+ Vegan Option Available Upon Request +

Soup

Spiced Parsnip-Apple Soup

Paprika Oil & Crispy Pancetta

Salads

Honey Roasted Pears (GF)

Frog Hollow Pears, Candied Walnuts, Baby Greens, Point Reyes Blue Cheese & Red Wine Vinaigrette

Caesar Salad

House Dressing, Shaved Parmesan & Garlic Croutons

Entrées

Cider Brined Diestel Turkey

Giblet Gravy & Savory Cranberry Compote

Kurobuta Pit Ham (GF)

Calvados-Bacon Glace

Dijon-Herbed Filet of Wild Salmon

Lemon Butter Sauce

Vegan Wild Mushroom Strudel (V)

Thyme Gravy

Sides

Maple Roasted Winter Squash with Toasted Pumpkin Seeds & Smoked Paprika (V,GF)

Buttered Grimmway Carrots With Haricot Vert (GF)

Roasted Brussel Sprouts With White Balsamic Glaze (V, GF)

Gilman Farms Sausage, Apple & Fennel Stuffing

Winter Vegetable & Cornbread Dressing (V)

Roasted Garlic-Chive Mashed Yukon Gold Potatoes (GF)

Honey-Chipotle Whipped Yams (GF)

Petit Fours

Chocolate Pecan Bar

Pumpkin Pie Tartlet

Apple Cobbler Bites

Spiced Pear Panna Cotta (V, GF)

Maple Pot De Crème (GF)

Dark Chocolate Mousse (V, GF)