

# THE AHWAHNEE THANKSGIVING

## APPETIZER

ROSEMARY PARMESAN SHORTBREAD

• Spiced Winter Squash Butter •

## SOUP & SALADS

TRUFFLED MUSHROOM SOUP (VG)

• Shitake, Oyster, Cremini Mushrooms, Dry Sherry, Fresh Thyme, White Truffle Oil, Snipped Chives •

BEET SALAD (V, GF)

• Wild Rocket, Roasted & Shaved Local Beets, Purple Haze Goat Cheese, Toasted Pine Nuts, Honey-Lavender Vinaigrette •

HARVEST SALAD (V, GF)

• Mixed Greens, Shaved Fennel, Candied Pecans, Dried Cranberries, Crisp Black Arkansas Apple, Pumpkin-Goddess Dressing •

## ENTRÉES

CIDER BRINED DIESTEL TURKEY (GF)

• Giblet Gravy, Savory Cranberry Chutney •

CANNELLINI BEAN & BELUGA LENTIL  
SHEPHERD'S PIE, CELERIAC POTATO MASH  
(VG, GF)

• Savory Roasted Garlic Gravy •

PORCHETTA STYLE KUROBUTA PORK  
SHOULDER ROAST (GF)

• Tangerine-Sage Compound Butter •

DUNGENESS CRAB - STUFFED WILD  
SALMON FILLET

• Grilled Meyer Lemons, Red Pepper Coulis •

## SIDES

BAKED HARISSA-HONEY PARSNIPS & CARROTS, TOASTED PISTACHIOS (GF, V)

BRUSSELS SPROUTS WITH CREAMY MUSHROOMS & CRISPY ONIONS

ROASTED CARNIVAL CAULIFLOWER, PRESERVED LEMON, THYME, PICKLED ONIONS (VG, GF)

MISO BRAISED GREENS, CHILI, GARLIC (VG, GF)

BUTTERNUT SQUASH, BACON, APPLE & FENNEL STUFFING

WINTER VEGETABLE & WILD RICE DRESSING (VG, GF)

THREE CHEESE-ROASTED LEEK AU GRATIN POTATOES (GF)

MAPLE-BROWN BUTTER WHIPPED YAMS (GF)

HERBED BISCUITS, BRIOCHE ROLLS & FLAVORED BUTTERS

## CHEF'S INDULGENT CREATIONS

PUMPKIN PIE TARTLET

WARM CARAMEL APPLE BREAD PUDDING

MAPLE BACON CHEESECAKE (GF)

JACK DANIELS™ WALNUT CHOCOLATE PIE

MEYER LEMON CRÈME BRULEE (GF)

ORANGE PANNA COTTA WITH CRANBERRY COMPOTE (VG, GF)

FALL FRUIT TART (VG)

