

# THE AHWAHNEE THANKSGIVING

Welcome to the historic Ahwahnee Dining Room. For ninety-five years, we have created lasting memories for presidents, royalty, and generations of adventurous families from around the globe. It is my hope that on this Thanksgiving, The Ahwahnee can foster lasting memories for you as well. Yosemite is a diverse landscape, from its craggy granite walls to its flowing waterfalls and pristine mountain meadows. To know this terrain is to be in awe of its splendor and magnificence. I incorporate this admiration for nature's abundance into my menu development. By doing so, I showcase the diversity of the season's offerings and the plentiful organic bounty from our neighboring Central Valley farming community. These quality ingredients have been prepared in a way that celebrates their natural flavors, creating a rustically elegant autumn spread with which to celebrate the season of thanks. And of course, there's no better culmination to a holiday feast than one of Pastry Chef Roger Howard's indulgent house-made desserts. On behalf of the entire Ahwahnee culinary team, thank you for spending your holiday with us. Happy Thanksgiving.

Executive Chef *Julie Picco*

## APPETIZER

FIG, MASCARPONE, NEUSKE BACON CROSTINI'S  
(VEGAN/GF OPTION AVAILABLE UPON REQUEST)

## SOUP & SALADS

SWEET CORN SOUP (VG,GF)

• smoked paprika, basil, jalapeno •

BEET SALAD

• baby kale, medjool dates, honeycrisp apple, roasted butternut squash, toasted walnuts, Point Reyes Blue Cheese, whole grain mustard-balsamic vinaigrette •

CITRUS FENNEL SALAD (VG,GF)

• mixed greens, shaved fennel, orange and grapefruit segments, persimmon, pomegranate, citrus-tahini dressing •

## ENTRÉES

DRY BRINED DIESTEL TURKEY (GF)

• giblet gravy (contains dairy and gluten), savory cranberry chutney (GF)

PAN ROASTED WILD SALMON

• braised mushrooms, wilted spinach, light lemon cream sauce

PORCHETTA STYLE KUROBUTA PORK BELLY

• tangerine-sage compound butter

AUTUMN VEGETABLE & GRAIN ROAST

• savory roasted garlic gravy (Vegan, GF)

## SIDES

BAKED YELLOW BEETS, TURNIPS AND CARROTS, MISO-HONEY GLAZE (GF, VEGAN)

HARICOT VERTS, WHISKEY GLAZED PEARL ONIONS

CURRIED CRANBERRY PECAN RICE DRESSING (VG,GF)

MAPLE-MOLASSES SPICED SWEET POTATOES (VG, GF)

ROASTED BRUSSEL SPROUTS, CITRUS GREMOLATA, SMOKED PEPITAS (VG, GF)

BRAISED WINTER GREENS WITH BACON AND PANCETTA

BUTTERNUT SQUASH, SAUSAGE, APPLE AND FENNEL STUFFING

WINTER SQUASH, HERB AND PARMESAN RISOTTO (GF)