

Thanksgiving
2017

First Course

Carrot/Ginger Soup

Second Course

Mixed Green Salad

tossed with roasted pecans and bleu cheese in a balsamic vinaigrette

Entrée Course

Roast Free Range Turkey

with traditional stuffing and gravy

Prime Rib of Beef

with a Portobello mushroom-horseradish sauce

“Loch Duart” Scottish Salmon

with a pomegranate/chianti sauce

above served with mashed potatoes, yams and roasted seasonal vegetables

Sauteed wild Mushrooms & Asparagus

Served with vegan stuffing and dairy free- mashed potatoes

Dessert Course

Chef Tony’s Homemade Pumpkin Pie

served with vanilla gelato

Belgian Chocolate Flourless Torte

with a hazelnut sauce and fresh whipped cream

Fresh Seasonal Berries

with crème anglaise

Off Vine’s Famous Soufflés

Chocolate* Raspberry* Grand Marnier* Pumpkin

\$75.00 per person (not including tax, gratuity or beverage)