

# BIG TREES LODGE THANKSGIVING DINNER 2016 12PM – 9 PM

## AMUSE

MUSHROOM PROFITEROLE  
CURRANT PORT WINE GASTRIQUE

## SOUP

ROASTED BUTTERNUT SQUASH BISQUE  
CRÈME FRESH, HERB OIL

## SALAD

BABY KALE & ROASTED BEET  
CHEVRE CHEESE, PEAR, BACON, HOUSE CROUTONS  
ROASTED SHALLOT VINAIGRETTE

## ENTRÉES

### **SLOW ROASTED CREEKSTONE FARM'S PORK LOIN**

MASHED YAM, ROASTED BRUSSEL SPROUTS WITH  
BACON, APPLE CHUTNEY

*GLASS-SIMI, SONOMA, CA CHARDONNAY \$9-*

### **ROAST PRIME RIB OF ANGUS BEEF**

MASHED POTATOES, BABY VEGETABLE MEDLEY  
AU JUS, CREAMED HORSERADISH

*GLASS-HIDDEN CRUSH, CENTRAL COAST, CA PINOT  
NOIR \$8-*

### **POACHED HALIBUT**

SAFFRON RISOTTO, SAUTÉED KALE, CHARRED TOMATO  
RAGOUT

*GLASS-CHATEAU ST. MICHELLE, COLUMBIA VALLEY, WA  
RIESLING \$7-*

### **ROASTED BABY PUMPKIN**

FILLED WITH QUINOA PILAF, BEECH MUSHROOMS, PEPITA  
ROASTED RED PEPPER SAUCE, HERB OIL

*GLASS-RAVENSWOOD, SONOMA, CA ZINFANDEL \$9-*

### **ROASTED TURKEY WITH GIBLET GRAVY**

MASHED POTATOES, STUFFING, CANDIED YAMS  
BABY VEGETABLE MEDLEY, CRANBERRY SAUCE

*BOTTLE PROSECCO, RUFFINO, ITALY \$28  
GLASS SAUVIGNON BLANC, CHARLES KRUG, NAPA, CA \$9*

## DESSERTS

PUMPKIN PIE

PECAN PIE

FLOURLESS CHOCOLATE CAKE

BANANA CREAM PIE

*GLASS-DOW'S FINE TAWNY PORT, PORTUGAL \$7-*

ADULTS \$49.95 CHILDREN 6 TO 12 \$22.50 5 & UNDER COMPLIMENTARY

ALL DINNERS INCLUDE ROLLS WITH BUTTER

AND NON-ALCOHOLIC BEVERAGE

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

WINE CORKAGE \$25 PER 750ML

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DUE TO THE CALIFORNIA DROUGHT, WATER IS SERVED UPON REQUEST.

\*ITEMS DENOTED WITH AN ASTERISK MAY CONTAIN RAW OR UNDERCOOKED ANIMAL-DERIVED FOODS. THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD-BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED (FDA CONSUMER ADVISORIES 3-603.11). ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.