



## Thanksgiving Feast

- Fresh Brown Butter Corn Bread with Whipped Honey Butter and Local Bavarian Rolls  
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Local Apples, Kale, Fennel, Golden Beet, Fresh Pomegranate, Pecans, Parsley, Chive, Lemon and Whole Grain Mustard Dressing  
(Gluten Free & Vegan)  
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Wild Rice, Sweet Potato, Dried Cranberries, Green Grapes, Baby Spinach, Smoky Pumpkin Seeds with Maple Sherry Vinaigrette  
(Gluten Free & Vegan)  
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Arugula, Crispy Prosciutto, Thyme Caramelized Pears, Whipped Herb Ricotta, Aged Balsamic and California Olive Oil  
(Gluten Free)  
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Old Bay Poached Prawns with Fresh Horseradish Cocktail Sauce  
(Gluten & Dairy Free)  
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Smoked Mussels & Bay Scallop Escabeche with Jalapeno, Fennel, Sherry Vinegar and Spanish Olive Oil  
(Gluten & Dairy Free)  
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Northwest Artisan Cheese Board with Dried Fruit, Spiced Nuts, Local Honeycomb, Crackers and Crostini

### Mains

- Mary's Organic Herb Roasted Turkey with Caramelized Onion & Herb Stuffing  
Wild Huckleberry & Cranberry Compote  
Herb & Cracked Black Pepper Gravy  
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Smoked Ham w/ Maple & Dried Cherry Glaze  
(Gluten & Dairy Free)  
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Hibiscus & Pink Peppercorn Roasted Organic Farmed King Salmon w/ Maple Lime Reduction  
(Gluten & Dairy Free)  
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Roasted Local Winter Squash Chili w/ Adzuki Beans, Black Caviar Lentils & House Mole Poblano  
(Gluten Free & Vegan)

### Accompaniments

- Crushed Yukon Assorted Potatoes with Beecher's Flagship Cheddar, Crème Fraiche and Chives  
(Gluten Free & Vegetarian)  
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Caramelized Brussels Sprouts with Parsnips, Oyster and Maitake Mushrooms and Port Glazed Shallots  
(Gluten Free & Vegan)  
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Toasted Marshmallow Sweet Potatoes with Rosemary and Spiced Pecans  
(Gluten Free & Vegetarian)  
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Lemon and Garlic Sautéed Green Beans, Collard Greens and Leeks with Honey Cider Reduction  
(Gluten Free & Vegan)

### Desserts

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|--|------------------------------------|
| Traditional Pumpkin Pie                                | Holiday Dried Fruit and Pecan Tart |
| Dark Chocolate Cups filled with Coconut Pumpkin Mousse | Spiced Pear and Cranberry Cobbler  |
| Flourless Chocolate Cake with Fresh Raspberries        | Ginger Snap Cookies                |
|  | Vanilla Bean Crème Brulee          |

We are committed to supporting Chef's Collaborative, Seafood Watch and local farmers and purveyors by sourcing ingredients from Washington State and the Pacific Northwest, whenever possible

