



trellis

thanksgiving dinner

November 27, 2008

Prix Fixe / 3 courses \$39

12 and under \$19.50

Starters

Saffron Mussel Bisque
Crème fraîche

Field Greens Salad
Field greens, baby shaved manchego cheese, pomegranate seeds

Bleu Cheese Salad
Whole leaf romaine, hazelnuts, sliced apples, pomegranate seeds,
house-made Roquefort dressing

Winter Squash Soup
Squash from the Chef's garden, crème fraîche, fried sage

Entrées

Duck & Boar Cassoulet
French sausage, flageolet beans

Roast Rack of Pork
Swiss chard, cabernet essence, roasted pears

Grilled Hanger Steak
Roasted root vegetables, parsnip chips

Pan-Seared Salmon
Apple-wood smoked, apple cider reduction, beurre blanc

Free Range Roast Turkey
Sausage sage stuffing, Brussels sprouts, cranberry sauce, fried sage

Wild Mushroom Ravioli
Brown butter & sage

Desserts

Rum Raisin Bread Pudding

Apple Pie

Pumpkin Pie

Lemon Sage Flan

Hazelnut Cake

Parties of six or greater will be presented with one check, including 20% gratuity

*consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.