

# sonoma

## RESTAURANT

at the Beechwood Hotel

### THANKSGIVING DINNER

*Dinner Seatings are at 12:00 pm, 2:00 pm, and 4:00 pm*

**CHOOSE ONE FROM FIRST, SECOND AND DESSERT**

#### FIRST

##### **SWEET PUMPKIN & APPLE BISQUE**

*Crème Fraîche*

##### **AUTUMN SALAD**

*Goat Cheese, Baby Native Greens, Roasted Butternut Squash, Dried Cranberries, Candied Pecans, and White Balsamic Dressing*

##### **CHILLED SHRIMP COCKTAIL**

*Cocktail Sauce, Lemon*

#### SECOND

##### **FRESHLY ROASTED TURKEY**

*Served With Whipped Yukon Potatoes, Haricot Verts, Traditional Stuffing, Gravy, and Cranberry Sauce*

##### **ROASTED 12 OZ PRIME RIB**

*Served With Roasted Rosemary Fingerlings, Asparagus, and Au Jus*

##### **GRILLED FAROE ISLAND SALMON**

*Sweet Potato Puree, Brussels Sprouts, and Lemon Caper Butter*

##### **BUTTERNUT SQUASH RAVIOLI**

*Brown Butter Sage Cream, Aged Parmesan, Toasted Pumpkin Seeds*

#### DESSERT

##### **PUMPKIN CRÈME BRÛLÉE WITH FRESH BERRIES**

##### **FLOURLESS CHOCOLATE TORTE WITH WHIPPED CREAM**

##### **DECADENT HEIRLOOM APPLE PIE WITH VANILLA GELATO**

##### **SEASONAL SORBETS**

**\$65 PER ADULT | \$25 PER CHILD UNDER 12**