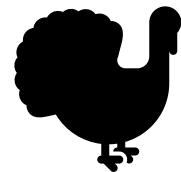


THANKSGIVING FEAST 2023



Three Course Dinner

Entrees include choice of soup or salad & dessert

-STARTER-

AUTUMN VEGETABLE SOUP

With spiced crema

OR

HARVEST SALAD

With winter greens, candied hazelnuts, sweet potatoes, brussels, squash, blue cheese & a maple vinaigrette

-ENTREE-

ALE BRINED ALL-NATURAL TURKEY

Roasted garlic Yukon gold mashed potatoes, crispy brussels sprouts with applewood smoked bacon & caramelized onion, cranberry compote, cornbread & andouille sausage stuffing, turkey gravy

\$36 (12 and under kid's portion - \$18)

WILD PACIFIC SALMON

Sweet & sour cherries, creamy herbed farro & sauteed farm greens

\$41

HERB CRUSTED ANGUS BEEF PRIME RIB

Roasted garlic Yukon gold mashed potatoes, crispy brussels sprouts with applewood smoked bacon & caramelized onion, creamy horseradish, au jus

\$51

WILD MUSHROOM & LEEK BREAD PUDDING

Crispy brussels sprouts, smoked tomato coulis (veg)

\$32

-DESSERT-

PUMPKIN SPICED CHEESECAKE

12:00pm to 5:00pm

Reservations Required – Seating is Limited

1520 NW Bethany Blvd Beaverton, OR 97006