THANKSGIVING FEAST

$105 PER PERSON

STARTERS
Served family style

CHILLED SHRIMP COCKTAIL
Traditional cocktail sauce

ARANCINI
Tomato sauce, pepperoni, scamorza bianca

KALE SALAD
Farro, pumpkin seeds, butternut squash, sage vinaigrette

BAKED PASTA
Squash-brown butter cream, rosemary, ricotta, truffle

ENTRÉES
Choice of

ROASTED HERITAGE TURKEY
Sage gravy

GRILLED BEEF TENDERLOIN
Au jus, horseradish sour cream

SEARED KING SALMON FILLET
Citrus beurre blanc

STUFFED HONEYNUT SQUASH
Swiss chard, chickpeas, pepitas

FAMILY STYLE SIDE DISHES
Served family style

WHIPPED YUKON GOLD POTATOES
SOURDOUGH BREAD STUFFING WITH APPLES & FENNEL
CRANBERRY CHUTNEY
CARAMELIZED BRUSSELS SPROUTS
ROASTED SWEET POTATOES WITH CHILI BUTTER

DESSERT
Served family style

GINGER PEAR GALETTE
PUMPKIN LINZER COOKIE
DARK CHOCOLATE CARAMEL BAR
APPLE BUTTER CAKE
DULCE DE BATATA

*The culinary staff at Castle Hill feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server’s attention.*