



THANKSGIVING Dinner 2017

Starters

Little Gem Lettuce with Schraf's Artisan Blue Cheese
Spiced Heirloom Apple - Candied Walnut Vinaigrette - Pomegranates

OR

Italian Orecchiette Pasta & Meatball Soup
Chicken Consommé - Reggiano Parmesan



Entrées

Herb-Roasted Petaluma Farm Organic Turkey
Wild Rice, Cornbread & Sausage Stuffing - Roasted Brussels Sprouts - Cranberry Pear Chutney

OR

Grilled Beiler Farm's Tomahawk Pork Chop with Brandied Fruit
Roasted Baby Yams - Sautéed Tuscan Kale - Peppered Cherry Jus

OR

Pan-Roasted Blue Crab Stuffed Idaho Trout
Bacon Lardons - Buttered Green Beans - Béarnaise Sauce



OR

Baked Corn Spoonbread with Autumn Vegetables
*Acorn Squash, Wild Mushrooms, Pearl Onions,
Broccoli Rabe & Thyme-Roasted Tomatoes - Red Pepper Coulis*



Desserts

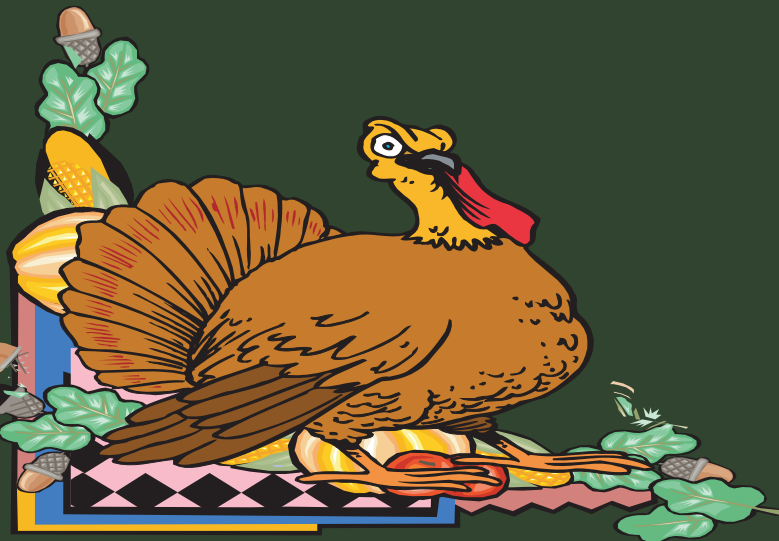
Pumpkin Slab Pie with Maple Whipped Cream
Pecan Shortbread - Jack Daniel's Caramel

OR

Dutch Apple Pie with Roasted Almond Streusel
Vanilla Bean Gelato

OR

Rum Raisin Gelato
White Chocolate Dipped Waffle Cup



THE TROPICALE RESTAURANT & LOUNGE
Thanksgiving Dinner 2017 4pm to 8:30pm \$62
Children under 12 Turkey Dinner & Dessert \$28

