



## THANKSGIVING MENU 2017

*Served 12:00pm - 9:00pm*

### COMPLIMENTARY APPETIZER

WSU Cougar Gold Pimento Cheese Ball

Fresh Vegetables

Deviled Eggs

Pickled Asparagus

Ham-Asparagus Crowns

Baguette, Crackers & Warm Gougères

Pepperoncini, Olive & Pickle Assortment

### SOUP & SALAD

#### **Beverly's Classic Caesar Salad 7**

Tossed with our Signature house-made dressing, rustic croutons, parmesan ribbons

#### **Butternut Squash Soup 6**

Maple foam and candied pumpkin seeds

#### **Harvest Salad 8**

Organic greens, roasted root vegetables, candied hazelnuts, figs, Point Reyes® blue cheese, crispy prosciutto and poached pear vinaigrette

#### **Lobster Bisque 11**

Maine lobster beignet and white truffle oil



## ENTRÉES

### **Roast Tom Turkey 39**

Savory stuffing, yukon mashed potatoes, cranberry chutney, whipped yams, green beans and rich turkey gravy

### **Prime Rib Beef 42**

Slow-roasted 12oz Certified Angus beef, crème fraiche smashed red potatoes, au jus, and creamy horseradish

### **Filet Mignon 45**

8oz pan-seared Certified Angus beef, crème fresh smashed red potatoes, crimini mushrooms, Béarnaise, demi-glaze

### **Seabass & Prawns 46**

Pan-seared Chilean seabass and two jumbo garlic prawns with Yukon potatoes, spinach, asparagus, and Lemon Beurre Blanc sauce

### **Elk Chop 45**

Pan-seared bone-in elk chop, sweet potato-spinach barley risotto, port fig sauch

### **Jumbo Sea Scallops 40**

Crispy polenta, bacon, crispy leeks, mushrooms, garbanzo beans, and citrus cream

### **Hawaiian Duet 42**

Sushi-grade Hawaiian Tuna and pan-seared Mahi-Mahi with jasmine rice, baby bok choy, wasabi, soy reduction, mango sweet chili relish

### **Idaho Potato Gnocchi 28**

Homemade tender potato dumplings with garlic, white wine, wild mushrooms, baby vegetables, pearl onions, and parmesan broth

## DESSERT

### **Homemade Pumpkin Pie 7**

with maple whipped cream

### **Warm Chocolate Brownie Cake 8**

with butter pecan ice cream and bourbon caramel sauce

### **Crème Brûlée 10**

Rich vanilla custard, caramlized sugar top, fresh berries and tuile cookie

### **Warm Apple Crostata 10**

Cinnamon Granny Smith apples with homemade vanilla bean ice cream