

Happy Thanksgiving!

MEATS

Whole Roasted Turkey
Herbed Turkey Breast
Cracked Pepper and Sea Salt-Crusted
Prime Rib with Au Jus
Garlic Herb Rubbed Leg of Lamb
Bone-In Pineapple Bourbon Glazed
Ham

GRAVIES

Traditional Giblet
Vegetable
Brown

CHOCOLATE FOUNTAIN

Strawberries/Pineapple, Rice Crispies,
Pretzel Sticks, Nilla Wafers
Lady Fingers, Oreos, Wafer Cookies,
Red Vines, Marshmallows, Coconut
Macaroons

SEAFOOD

Blackened Steelhead
with Pineapple Relish
Herb-Crusted Catfish
Dungeness and Snow Crab Sections
Old Bay Style Hot Dungeness Crab
Peel and Eat Shrimp
Salt-Crusted Salmon
Salmon Mousse
Lox Tray
Seafood Chowder
Steamed Clams and Mussels with
Mirepoix
Deep Sea Red
Crab-Stuffed Deviled Eggs
Scampi Style Prawns with Herb Butter

HOT VEGETABLES/ STARCHES

Green Bean Almandine
Brown Sugar-Spice Glazed Carrots
Roasted Spaghetti Squash
Roasted Butternut, Acorn
and Delicata Squashes
Roasted Garlic Mashed Potatoes
Rosemary and Garlic-Scented
Roasted Baby Potatoes
Candied Yams with Marshmallows
Sausage Macaroni and Cheese Bake

BREADS/ DESSERTS

Apple Dumplings
with Salted Caramel Sauce
Cinnamon Rolls
with Cream Cheese Icing
and Caramel Drizzle
Pumpkin Pie
with Vanilla Bean Chantilly Cream
Pecan Pie
with Bourbon Whipped Cream
Walnut & Cherry Tarts
Apple, Raisin & Brown Butter Crisp
Congo Bars (Pineapple, Coconut &
White Chocolate)
Triple Chocolate Brownies
Seasonal Sugar Cookies
Seasonal Cheesecakes 2 flavors
White Chocolate Mousse Cupcake
Flourless Chocolate Decadence Cake
Carrot Cake with Cream Cheese Icing
Key Lime Tarts
Passion Fruit Meringue Tarts
Salted Caramel Tarts
Assorted Seasonal Muffins 2 Flavors
Seasonal Sweet Breads 2 Flavors
Assorted Pastries 3 Types
Seasonal Scones 2 Flavors
Assorted Dinner Rolls & Breads
Assorted Cookies

COLD SALADS/ FRUITS

Caesar Salad
Waldorf Salad
Asian Chicken and Cabbage Salad
Classic Ambrosia Salad
Mediterranean Grain Salad
Seasonal Mixed Greens Salad
Fresh Fruit Display with Cantaloupe,
Honeydew,
Watermelon and Grapes

ASSORTED TRAYS

Vegetable Tray with a medley of roasted,
pickled and raw seasonal offerings
Antipasto Platter with hand sliced meats
and cheeses

STUFFINGS

Dutch Apple and Sausage
Traditional Vegetable
Oyster

OYSTER STATION

Freshly Shucked Oysters and Shooters
with Sauces: Apple Mignonette,
Raspberry
Pink Peppercorn Mignonette,
Tabasco, Soy Sauce,
Horseradish and Lemons





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**Be sure to check out our holiday wines hand-selected by our two-time winner Washington Sommelier of the Year, Tim O'Brien!*

red

- Kevin White* 48
Syrah, Grenache, Mourverde, Washington
Cote-Du-Rhone Village* 42
LaNerthe
Tempranillo, Lan* 32
Rioja, Crianza
- REd blend The Vincent Mark Ryan 11/35
Columbia Valley 2014 Washington
- Syrah Columbia Crest Reserve 8/26
Columbia Valley 2014 Washington
- Cabernet Sauvignon Hogue 8/26
Columbia Valley 2014 Washington
- CAB Sauvignon arrowood 13/40
Sonoma 2013 California
- Merlot Drumheller 10/33
Columbia Valley 2014 Washington
- Malbec king 9/29
Mendoza 2015 Argentina
- Pinot Noir black magnolia 13/40
Willamette Valley 2015 Oregon
- Pinot Noir Neilson by Byron 11/35
Santa Barbara 2014 California

draft beer

- (ask about our Seasonal Selection)
- Lucille IPA
- Manny's Pale Ale
- Salty's Salmon Amber Red Hook
- Bud Light
- Mac & Jack African Amber
- Pike Space Needle IPA
- Widmer Hefeweizen
- Blue Moon Belgium White
- Rainier Lager
- Stella Artois
- Guinness Stout

no alcohol

- fantasy Lemonade 5
choose kiwi, strawberry, mango, peach
- Tropical Iced Tea 5
lemonade, cranberry, iced tea, tropical tweak
- DRY Soda 4
cucumber or rainier cherry
- Voss Still or Sparkling 6/4
- Thomas Kemper Root Beer 4
- Goslings Ginger Beer 5

white

- riesling, cote Bonneville* 44
Washington
- Marsanne/Viognier, Treana* 32
California
- Chenin Blanc L'ecole* 32
Washington
- Ste Michelle Brut 9/32
Columbia Valley Washington
- Chardonnay Hogue 8/26
Columbia Valley 2015 Washington
- Chardonnay Talbott Kali Hart 11/35
Monterey 2014 California
- Chardonnay Gorman 12/39
Columbia Valley 2015 Washington
- SAUV Blanc Giesen 9/29
Marlborough 2015 New Zealand
- Riesling Nine hats 9/29
Columbia Valley 2014 Washington
- Pinot Gris Jovino 9/29
Willamette 2015 Oregon
- Moscato Jacob's Creek 5/19
2015 Australia
- Prosecco La Marca 9/29
Italy

cocktails

- Cranberry Manhattan 11
- cranberry infused Evan Williams bourbon, sweet vermouth, bitters
- Pear-Ginger Martini 11
- absolut pear vodka, domaine de canton ginger liqueur, fresh lemon juice
- Black Berry Mule 11
- new amsterdam berry vodka, lime, ginger beer, mint
- Perfect Patron Mule 14
- patron silver, creme de cassis, ginger beer, lime juice
- The OMG 12
- deep eddy ruby grapefruit vodka, st germain elderflower liqueur, champagne, fresh grapefruit juice, on ice
- Sparkling Mai Tai 10
- truzan rum, champagne, pineapple, orange & lime juices, orgeat syrup, rocks
- Knob Creek Berry Old Fashioned 12
- knob creek single barrel bourbon, lambic framboise, soda, bitters
- Double Barreled Manhattan 13
- knob creek single barrel bourbon, bitters, syrah port, sweet vermouth
- Mango Habanero Margarita 11
- habanero infused exotico tequila, triple sec, mango, lemon and lime
- Redemption Rye Old Fashioned 11
- redemption rye, sweet vermouth, bitters, soda