

The Cliff House Thanksgiving Day Menu

Thursday November 24, 2016

Salad

Fall Salad †

*Arugula, Baby Spinach, Candied Walnuts, Point Reyes Blue Cheese
Orange Chips, Roasted Apple Vinaigrette*

Entrée

(Please Select from)

Roast Turkey

*Brioche Stuffing, Green Beans Almandine, Pureed Potatoes, Maple Yams
Cranberry Chutney, Natural Turkey Jus*

Skuna Bay Salmon †

*Seared Salmon, Melted Leeks, Grilled Asparagus
Emperor's Black Rice, Yellow Pepper Coulis*

Colorado Lamb †

*Grilled Lamb T-bone, Mashed Sweet Potatoes
Honey Spiced Baby Carrots, Port Lamb glaze*

Pork loin

*Apricot and Shallot Stuffing, Sautéed Broccolini
Mustard Spaetzle, Stone Ground Mustard Cream Sauce*

Prime Rib †

*Slow Roasted Prime Rib, Mashed Potatoes
Grilled Asparagus, Creamy Horseradish Sauce, Au Jus*

Dessert

Fall Duet

*Pecan-Pumpkin Tart, Apple Cobbler
Spiced Crème Anglaise*

Happy Thanksgiving

\$35.00 per person

†Designates Gluten Free

Vegetarian option is also available

Executive Chef Chris Lynch