



Lavender Bistro ~ Thanksgiving Day
Thursday, November 24, 2011
(Dinner from 3:00 pm)

Appetizer, Soup, or Salad

(Choice of One)

Butternut Squash Soup

with Cinnamon Crème Fraiche, and Boursin Crostini

Arugula, Fennel, and Orange Salad

with Citrus Vinaigrette

In-House Smoked Salmon

with Dill Crème Fraiche, Capers, Red Onions and Brioche Toast Point

Marinated and Grilled Prawn Salad

Grilled Baby Romaine "Caesar Style"

Fig Gorgonzola Tartlet

with Warm Gorgonzola, Prosciutto, Fig, Walnut, Arugula, and Tomato on a Fine Puff Pastry

Poached Anjou Pear Salad

with Belgian Endive, Candied Walnuts, Roquefort, and Aged Balsamic Vinaigrette

Entrées

(Choice of One)

Seared Maple Leaf Duck Breast

on a Bed of Organic Spinach with Huckleberry Compote, and Parisian Gnocchi

Grilled Black Angus Filet of Beef

with Port Wine Reduction, Sautéed Green Beans, and Mashed Fingerling Potatoes

Brioche-Crusted Sea Bass

with Green Apple Slaw and Bacon Hollandaise

Braised Lamb Shank

with Mushrooms, Pearl Onions, and Mascarpone Polenta

Oven Roasted Turkey

with Shallot, Apple, Celery, and Sourdough Bread Stuffing, Sautéed Brussels Sprouts, Yukon Gold Mashed Potatoes, Cranberry Sauce, and a Chardonnay Gravy

Desserts

(Choice of One)

Pumpkin Pie – *with Chantilly Cream*

Warm Chocolate Cake – *with Pistachio Ice Cream*

Pecan Praline Pie – *with Vanilla Sauce*

Trio of Crème Brûlée – *with Fresh Berries*

Fresh Baked Apple Tart – *with Caramel Sauce & Rum Raisin Ice Cream*

\$49.⁵⁰ per Person, plus tax and gratuity
Reservations ~ (760) 564-5353

