



lavender bistro

Celebrate Thanksgiving! November twenty-fourth. Dinner from 3pm

CHOICE OF APPETIZER

Marinated & Grilled Prawn Salad
Baby Romaine "Caesar Style"

House Smoked Scottish Salmon
Dill Crème Fraiche, Capers and Toast points

Lobster Ravioli
Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque

Butternut Squash Soup
Cinnamon Crème Fraiche, and Boursin Crostini

Poached Anjou Pear Salad
Curly Endive, Candied Walnuts, Gorgonzola,
and aged Balsamic Vinaigrette

Roasted Beet Salad
Baby Frisée, Hazelnut Dressing, Smoked Bacon
and Goat Cheese Croustillant

CHOICE OF ENTRÉE

Cabernet Braised Lamb Shank
Mushrooms, Pearl Onions, and Mascarpone Polenta

Oven Roasted Turkey
Shallot, Apple, Celery, Sourdough Bread stuffing, sautéed Brussels Sprouts, Yukon Gold Mashed Potatoes,
Cranberry Sauce and a Chardonnay Gravy

Ginger Marinated Miso-Glazed Salmon
Mashed Potatoes, Broccoli, King Crab and Mango Salsa

Roast Crispy Half Duck
Bed of Organic Spinach with Huckleberry Compote and Corn Pudding

Grilled Black Angus Filet of Beef
Port Wine reduction, sautéed Green Beans, Garlic Potato Purée, and point Reyes Bleu Cheese fondue

DESSERTS

(Choice of One)

Pumpkin Pie with Chantilly Cream
Warm Chocolate Cake with Vanilla Ice Cream
Pecan Praline Pie with Vanilla Sauce
Vanilla Crème Brûlée with Fresh Berries
Peach Cobbler with Sour Cream Ice Cream

\$59.00 per person, plus tax and gratuity / Reservations (760) 564-5353