

T E R R A S

Thanksgiving Menu

STARTERS

Amuse

WHITE BEAN CROSTINIS

with black olive and crispy sage

2nd Course

CELERY ROOT & WALNUT SOUP

with pickled pears & black pepper oil

3rd Course

WARM RADICCHIO SALAD

with almond ricotta, Arizona citrus, sun chokes,
& rosemary-date dressing

MAINS

Choice of one

PASTURE RAISED TURKEY BREAST

with sourdough-chestnut stuffing, cactus pear relish,
& turkey gravy

WILD MUSHROOM PIE

topped with whipped sweet potato stuffed with wild mushrooms
& served with herbed gravy

SIDES

Served family style

MASHED POTATOES

with porcini gravy

CIDER BRAISED BRUSSELS SPROUTS

with smoked mustard

CANOE HARVESTED WILD RICE

with rainbow carrots, pistachio, dried cranberries, & gremolata

THREE SISTERS

butternut squash with pima red polenta & Anasazi beans

DESSERT

Choice of one

PUMPKIN PIE

with maple cream & spiced pumpkin seeds

APPLE PIE

with toasted oat streusel and cinnamon ice cream