

2022 THANKSGIVING PRIX FIXE MENU

SILVER PINE RESTAURANT & BAR

\$59 Adult

FEATURED WINE

**KIM CRAWFORD PINOT NOIR,
NEW ZEALAND \$9G/\$34B**

**BROWNE FAMILY VINEYARDS CHARDONNAY,
COLUMBIA VALLEY, WA \$12G/\$46B**

FIRST COURSE

**BUTTERNUT SQUASH-
APPLE BISQUE**

*Crème Fraiche, Pecans,
Pumpnickel Croutons,
Parsley*

OR

AUTUMN HARVEST SALAD

*Arcadian Greens, Granny-Smith
Apples, Grapes, Pecans, and
Gorgonzola Cheese with a
Balsamic Vinaigrette*

ENTRÉE SELECTIONS

FARMHOUSE ROASTED TURKEY BREAST

*Apple Cider Brine, Potato Puree, Cornbread Stuffing, Sautéed Green Beans, Sage Giblet Gravy, and
Cranberry Relish*

MESQUITE SMOKED PRIME RIB

Potato Puree, Roasted Baby Carrots, Natural Jus, Creamy Horseradish

STRIPED SEA BASS

Sun-Dried Tomatoes, Spinach, Orzo Pasta, Roasted Asparagus, and Micro Basil

ROASTED STUFFED ACORN SQUASH

Herb Wild Rice, Green Lentils, Red Quinoa, Roasted Root Vegetables, Tomato Coulis

DESSERT

PUMPKIN PIE WITH WHIPPED CREAM

BOURBON PECAN PIE WITH WHIPPED CREAM

LITTLE AMERICA BREAD PUDDING WITH RUM SAUCE

KIDS THANKSGIVING PRE-FIXE

\$24 CHILDREN (12 AND UNDER)

FIRST COURSE

**BROCCOLI-CHEDDAR
MACARONI SOUP**

ENTRÉE SELECTIONS

TURKEY DINNER

Mash Potatoes, Vegetables, & Gravy

CHEESEBURGER

*Cheddar Cheese, tomato, lettuce,
& French Fries*

CHICKEN ALFREDO PASTA

Served with Garlic bread

DESSERT

PUMPKIN PIE

Served with Whipped Cream

CHOCOLATE CHIP COOKIE

with Vanilla Ice Cream