

Tazzina Bistro Thanksgiving Prix Fixe Menu

Starters

Mixed Baby Lettuces balsamic vinaigrette, pickled red onions & cucumber

Caesar Salad with garlic croutons & Grana Padano cheese

Tart Apple Salad with Granny Smith apples, endive, romaine, radicchio, Shaft's Bleu cheese, candied pecans & sour apple vinaigrette

Prawn Cocktail with housemade cocktail sauce

Wild Mushroom Pâté with crostini, white truffle oil & toasted hazelnuts

Caramelized Onion Soup with garlic crouton & Gruyère cheese

Clam Chowder

Entrées

Herb-Roasted Turkey with Wild Mushroom dressing, mashed potatoes, lots of gravy "love" & cranberry-orange relish

Children's Turkey Plate with mashed potatoes, gravy and cranberry-orange relish...\$8.95

Beluga Lentil Ragout with roasted garlic, herbs, broccoli, roasted carrots & gremolata

Kurobuta Baked Ham with gingered sweet potato purée, braised cabbage & orange maple glaze

Snake River Farms Kobe Burger with Tabasco Aioli, sweet & spicy pickles, grilled red onions, choice of Shaft's Bleu cheese or white cheddar on ciabatta bun with French Fries

Grilled Salmon with roasted pepper-olive relish, braised greens & crispy horseradish potato cake

Grilled Flat Iron Steak with roasted garlic butter, broccoli & potato-Gruyere gratin

Dessert

Pumpkin Mascarpone Cheesecake with whipped cream & caramel sauce

Chocolate Mousse & Vanilla Bean Crème Brûlée

Apple Pie with vanilla bean ice cream

Three Course Prix Fix \$32.00 per person

Two Course Prix Fix \$27.00 per person

Children's Entrée A La Carte