



Thanksgiving Feast

First Course

(select one)

Butternut Squash Soup *(v, gf)*
a classic favorite

River Inn Fall Wedge Salad *(gf)*

wedge of iceberg lettuce covered with blue cheese dressing,
topped with bacon bits, red & golden beets, pumpkin seeds

Entree

(select one)

Herb Roasted Turkey *(gf)*

slow roasted turkey basted in natural juices and
rubbed with essence of big sur herbs, served with gravy

Chateaubriand *(gf)*

peppercorn crusted beef tenderloin
served with bernaise sauce

Herb & Citrus Fish *(gf)*

fish marinated with citrus slices and
herbs then pan seared

Butternut Squash Fall Harvest *(v, gf)*

roasted butternut squash ring topped with
tender veggies and quinoa, tossed in sage pesto
then sprinkled with pomegranate seeds

Lamb *(gf)*

slowly braised lamb shank with red wine sauce
topped with garlic chips

Family Style Sides

(please inform your server which sides you would like)

Chanterelle Mushroom Stuffing *(v)*

Cranberry Sauce *(v, gf)*

Garlic Mashed Potatoes *(v, gf)*

Sweet Potatoes with Marshmallows *(v, gf)*

Roasted Vegetables *(v, gf)*

(Brussel Sprouts, Cauliflower, Rainbow Carrots)

Green Bean Casserole *(v)*

Broccoli Cheddar Bake *(v)*

House Made Biscuits with Honey Butter *(v)*

Dessert

(select one)

Apple Pie *(v)*

Pecan Pie *(v)*

Pumpkin Pie *(v)*

Bread Pudding *(v)*

\$55 per person

(plus tax, plus 20% gratuity)

\$15 per child 12 and under

(plus tax, plus 20% gratuity)