



## Thanksgiving Feast

### First Course

*(select one)*

#### **Butternut Squash & Tomato Soup** (v)

this soup-er soup blends two classics into one amazing bowl

#### **River Inn House Salad** (v, gf)

mixed greens, cucumber, tomato, and tarragon vinaigrette

### 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)

whole trout marinated with citrus slices, garlic and herbs then pan seared

#### **Butternut Squash Ravioli** (v)

perfectly tender pasta pouches filled with butternut squash puree finished with garlic cream sauce

#### **Lamb** (gf)

slowly braised lamb shank with red wine sauce

### Family Style Sides

*(please inform your server which sides you would like)*

#### Wild Mushroom Stuffing (v)

#### Garlic Mashed Potatoes (v, gf)

#### Marshmallow Sweetened Sweet Potatoes (v, gf) *Topped With Cranberry Sauce*

#### Roasted Vegetables (v, gf) *(Brussel Sprouts, Cauliflower, Rainbow Carrots)*

#### Green Bean Casserole (v)

#### Broccoli Cheddar Bake (v)

#### Macaroni & Cheese (v)

#### Fresh French Bread with Honey Butter (v)

### Dessert

*(select one)*

#### Apple 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)*