



AT THE AVALON HOTEL

# Thanksgiving Feast

\$75 per guest, 20% Service Charge

## Starters

ROASTED BUTTERNUT SQUASH BISQUE  
Creme Fraiche, Brioche Croutons, Paprika Oil

ROASTED BRUSSELS SPROUTS  
Harissa Carrot Puree, Manchego, Pepitas

BABY BEET SALAD 3 WAY  
Roasted, Pickled, Raw, Baby Beets, Whipped Goat Cheese, Shaved Fennel,  
Local Greens, Champagne Vinaigrette

## Entrees

ROASTED ORGANIC FREE-RANGE TURKEY  
Mashed Potatoes, Roasted Carrot & Paddy Pan Squash,  
Sourdough-Herbed Stuffing, Cranberry Sauce, Turkey Gravy

ROASTED BRANZINO  
Fingerling Potatoes, Grilled Asparagus, Lemon Caper Beurre Blanc

WINTER SQUASH RISOTTO  
Roasted Winter Squashes, Mascarpone, Parmesan-Reggiano, First Pressed Olive Oil

## Dessert

APPLE PIE  
Vanilla Bean Gelato, Cinnamon Spiced Caramel

PUMPKIN PIE  
Straus Family Creamery Whipped Cream

STRAWBERRIES & CREAM  
Harri`s Berries, Black Pepper, Balsamic, Straus Family Creamery Whipped Cream

## For The Table

YAMS 8 | GREEN BEANS 8 | MASHED POTATOES 12 | ROASTED CARROTS 8  
MAC & CHEESE 12 | HAWAIIAN ROLLS 6

Avalon Hotels adds a 3% Wellness Surcharge to Assist in Providing Healthcare Benefits for our Colleagues

WARNING: \*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).