



# THANKSGIVING MENU

## 2018

### *Complimentary Appetizer*

WSU Cougar Gold Pimento Cheese Ball, Deviled Eggs, Ham-Asparagus Crowns, Pepperoncini, Olive & Pickle Assortment, Fresh Vegetables, Pickled Asparagus, Baguette, Crackers, and Warm Puff Pastry Pinwheels

### *Soup & Salad*

#### **Beverly's Classic Caesar Salad 8**

Tossed with our Signature House-Made Dressing, Rustic Croutons, and Parmesan Ribbons

#### **Harvest Salad 9**

Organic Baby Kale, Roasted Butternut Squash, Quinoa, Cranberries, Feta Cheese, and Pomegranate Vinaigrette

#### **Butternut Squash Soup 7**

Allspice, Maple Foam and Candied Pumpkin Seeds

#### **Alaskan Salmon Chowder 8**

Smoked Bacon and Baby Red Potato

### *Entrée*

#### **Roast Natural Tom Turkey 39**

Savory Mushroom Sausage Stuffing, Yukon Mashed Potatoes, Cranberry Chutney, Whipped Yams, Green Beans, and Rich Turkey Gravy

#### **Prime Rib Beef 42**

Slow Roasted 12-Ounce Certified Angus Beef, Served with Yukon Mashed Potatoes, Au Jus, and Creamy Horse Radish

#### **Filet Mignon 48**

8-Ounce Pan Seared Certified Angus Beef, Crème Fresh Smashed Red Potato, Crimini Mushrooms, Béarnaise, and Demi-Glace

#### **Sea Bass and Prawns 46**

Pan-seared Chilean Sea Bass and Two Jumbo Garlic Prawns, with Yukon Potatoes, Spinach, Asparagus, and Lemon Beurre Blanc Sauce

#### **Elk Chop 48**

Pan-seared bone-in Elk Chop with Buttered Corn and Peas, Smoked Ham Hocks, Fried Red Potatoes, and Spanish Chocolate Demi-Glace

#### **Maple Leaf Farms Roasted Muscovy Duck 38**

St. Maries Wild Rice, Delicata Squash, Roasted Brussel Sprouts, and Cherry Port Reduction

#### **Jumbo Sea Scallops 40**

Crispy Polenta, Bacon, Leeks, Mushrooms, and Citrus Cream

#### **Seafood Paella 44**

Jumbo Prawns, Scallops, Clams, Seabass, White Wine, and Saffron Rice

#### **Portabella Mushroom Wellington 38**

Grilled Portabella, Stuffed with Baby Kale, Organic Spinach, Quinoa, Crimini Mushroom, Gruyere Cheese and Pine Nuts, Baked in Golden Brown Puff Pastry Crust with Red and Yellow Bell Pepper Puree

### *Dessert*

#### **Homemade Pumpkin Tart 6**

Maple Whipped Cream

#### **Ferrero Rocher Dark Chocolate Torte 8**

with Hazelnut Toffee Brittle

#### **Apple Crisp Cheesecake 8**

#### **Crème Brûlée 8**

Rich Vanilla Custard, Caramelized Sugar Top, Fresh Berries, Tuile Cookie

#### **Pear Gingerbread Upside Down Cake 7**

Caramel-Glazed d'anjou Pears, Vanilla Bean Ice Cream