

# PORTLAND PRIME

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## THANKSGIVING MENU

THURSDAY NOVEMBER 25<sup>TH</sup>, 2010

11:30AM TO 9PM

\$33 PER PERSON

FRESHLY BAKED CIABATTA BREAD & CREAMERY BUTTER SERVICE

### APPETIZER

Choice of one

Harvest Fall Salad, organic greens, roasted beets, rouge river blue cheese, smoked walnuts, pickled fennel, Anjou pear & blood orange maple vinaigrette.

Butternut Squash Soup topped with vanilla crème fraiche, candied hazelnuts & citrus squash gremoulata.

### ENTRÉE

Choice of one

Roasted Turkey "white & dark meat", sage stuffing, whipped potatoes, cranberry chutney, caramelized brussel sprouts, with dill orange scented carrots & giblet gravy.

Slow roasted Double R Ranch "Prime Rib of Beef", whipped potatoes, caramelized brussel sprouts, dill orange scented carrots, rosemary Au Jus & creamy horseradish sauce.

Alder Smoked Salmon Filet & Wild "Scampi Style" Prawns, basmati rice pilaf with cranberries & beurre noisette, vegetable medley & pinot noir huckleberry beurre rouge.

"VEGETARIAN", Asparagus Ravioli & Cypress Grove Goat Cheese Torta, foraged mushrooms, caramelized squash & fennel pomegranate broth.

### DESSERT

Choice of one

Pumpkin Cheesecake, caramel sauce, crème anglaise & fruit.

Poached Pear Tarte Tatin, warm butterscotch sauce & vanilla bean ice cream.

Chocolate Naughty Cake, raspberry sauce & Chantilly cream.