

# THORNTON WINERY

## *Thanksgiving Menu*

### *- Starter Selection -*

#### **Frisse Salad**

*Curled Endive, Baby Heirloom Tomatoes, Pomegranate Seeds, Candied Pecans, Blue Cheese Crumbles, Pomegranate Vinaigrette*

#### **THANKSGIVING CROSTINI**

*Goat Cheese, Cranberry, Roasted Apples, Prosciutto*

#### **ROASTED BUTTERNUT SQUASH SOUP WITH TOASTED PUMKIN SEEDS**

### *- Entree Selection -*

#### **HERB-ROASTED TURKEY**

*Herb Mashed Potatoes or Sweet Potatoes,  
Herb Green Beans , Baby Carrots, Apple Stuffing, Turkey Gravy*

#### **PASTA PAPPARDELLE WITH ROASTED BUTTERNUT SQUASH**

*Prawn Shrimp, Brown Butter Sage, with Pepitas & Pomegranate seeds*

#### **PAN SEARED NORWEGIAN SALMON**

*Herb Mashed Potatoes, Herb Green Beans, Baby Carrots,  
Orange Beurre Blanc*

#### **PRIME RIB (12OZ)**

*Herb Mashed Potatoes, Grilled Asparagus  
Horseradish Cream Aju*

### *- Delectable Desserts -*

**PUMPKIN PIE, PECAN PIE, Pumpkin Creme Brulee OR 5-LAYER CHOCOLATE CAKE**

**\$105 Adults**

**\$94.50 Wine Club**

**\$89.25 Reserve Club**

**\$32.95 Children (5-10) Plus**

**Tax & Gratuity**