

# bardessono

HOTEL | SPA

## THANKSGIVING 2021

Thursday, November 25, 2021

---

### APPETIZERS (choice of one)

#### Fall Squash Soup

*with candied pecans and sage chantilly (gf, v)*

#### Roasted Beet & Persimmon Salad

*endive, chevre, crispy walnuts, blood orange vinaigrette (gf, v)*

#### Turkey and Perigord Black Truffle Vol-Au-Vent

*with chestnuts, fall herbs and gala apple in a puff pastry shell*

### ENTRÉE (choice of one)

#### Traditional Roasted Turkey

*with sweet potato soufflé, sourdough & wild rice stuffing, house-made 'turducken' sausage, haricots verts, wild mushroom gravy and cranberry sauce*

#### Rosemary & Mustard Crusted Prime Rib of Beef

*garlic confit mashed potatoes, roasted baby carrots & horseradish au jus (gf)*

#### Sauteed Halibut

*with lobster & clam chowder, yukon gold potatoes, smoked bacon, leeks & white wine (gf)*

#### Roasted Delicata Squash

*with wild rice, mushroom and sourdough stuffing, sweet potato soufflé, sautéed haricots verts and cranberry sauce (v)*

### DESSERTS (choice of one)

#### Pumpkin Tart

*with whipped cream & toasted almonds*

#### Vanilla Poached Pear

*with bourbon crème anglaise & gingerbread crunch*

#### Warm Dutch Apple Pie

*with house made cinnamon ice cream*

**FOR RESERVATIONS, PLEASE CALL 707.204.6030.**