

The
ARCHES
Thanksgiving Dinner
4pm - 8pm

Choice of Soup or Salad

CAESAR SALAD

Artisan Baby Romaine, Grana Padano Crisp, Dried Cranberries,
Corn Bread Croutons and Horseradish Caesar Dressing

ACORN SQUASH SOUP

Silky Local Honey Roasted Baby Squash, Sour Cream, Herbs Oil

Choice of Entree

ROASTED NEW YORK STRIP LOIN

Sliced Sirloin served with Roasted Brussels Sprouts & Mashed Potatoes

34

REGAL CREST FARM TURKEY CARVER

Carved Roasted Turkey Breast served with Whipped Mashed Potatoes
Borrego-Sage Dressing, Green Apple-Cranberry

30

PECANWOOD HAM CARVER

Sweet Potato Hash, Micro Greens topped with
Homemade Cranberry-Raspberry Sauce

28

LINE-CAUGHT SCOTTISH SALMON

Pumpkin Risotto, Hand-Picked English Peas,
Borrego Grown Citrus & Brown Butter Sauce

32

Choice of Dessert

BUTTERNUT SQUASH CHEESECAKE FLAN

SWEET POTATO TART

PECAN PIE TART

PUMPKIN TART

Wine Selection

R Collection by Raymond Cabernet Sauvignon 2014

Rutherford Ranch Chardonnay Napa Valley 2015

St. Supery Sauvignon Blanc Napa Valley 2015

St. Francis Merlot Sonoma Valley 2012

Hahn SLR Pinot Noir