

THANKSGIVING DINNER AT OFF VINE

First Course

Puree of Carrot and Apple Soup

Second Course

Mixed Field Greens with roasted pecans & bleu cheese
tossed with a balsamic vinaigrette

Entrée Course

Roast Free Range Turkey
with traditional stuffing and gravy

Prime Rib of Beef
with a Portobello mushroom-horseradish sauce

Sautéed Salmon
with an orange/passion fruit Drambuie sauce

all served with mashed potatoes, yams and roasted seasonal vegetables

Dessert Course

Pumpkin Pie
served with vanilla gelato

Belgian Chocolate Flourless Torte
with a hazelnut sauce and fresh whipped cream

Fresh Seasonal Berries
with crème anglaise

Off Vine's Famous Soufflés
Chocolate* Raspberry* Grand Marnier* Pumpkin



OFF VINE RESTAURANT

\$65.95 per person

(not including tax, gratuity or beverage)