



Happy Thanksgiving!
Thursday, November 26, 2009
2pm – 8pm

STARTERS

heirloom apple, endive & pomegranate salad
spiced almonds & pomegranate vinaigrette

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roasted pumpkin soup
blue crab, fall herbs, espelette pepper

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wild mushroom & fromage blanc strudel
filo dough, Madeira cream

ENTREES

roasted turkey breast, turkey leg confit
ciabatta & quince stuffing, spaghetti squash, brown butter,
cranberry orange sauce & sage gravy

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prime rib
yukon potato & butternut squash gratin, grilled rainbow chard,
shallot jus & fresh horseradish crème fraiche

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sautéed wild salmon
savoy cabbage, potato purée & beurre rouge

DESSERTS

brown butter Bartlett pear tart
hazelnut chantilly cream, red currant compote

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lavender crème brûlée
lavender & wild flower honey

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profiteroles
cream puffs filled with tahitian vanilla bean ice cream
in a pool of bittersweet chocolate sauce

50⁰⁰ per person, three course menu
20⁰⁰ per child (10 and under)
beverage, tax & gratuity is not included
three course menu with wine pairing add 15⁰⁰

110 West Spain Street
Sonoma, CA 95476
707-938-3634
www.thegirlandthefig.com