

SHEERWATER

THANKSGIVING BY THE SEA

By Master Chef Patrick Ponsaty

FIRST COURSE PLATED

choice of:

ORANGE BUTTERNUT SQUASH SOUP

garden sage, braised fall squash, Fallbrook oranges, vanilla oil

CHICORY ENDIVE & FRISÉE SALAD

duck prosciutto, stilton blue cheese, black truffle vinaigrette

POACHED SHRIMP

coconut & squash coulis, watercress, pickled chilies

MAIN COURSE FAMILY STYLE

SLOW-COOKED TURKEY BREAST & WHITE WINE BRAISED THIGH

sage gravy, cranberry sauce

SIDES

mashed potato, roasted yams, roasted brussel sprouts, corn bread stuffing

FAMILY STYLE ADDITIONS

add: \$20 | substitute: \$10

PEPPER CRUST SLOW ROAST PRIME RIB

green peppercorn sauce

WILD PACIFIC SHRIMP

curd lemon sauce, cluster tomatoes

ROASTED WINTER SQUASH

quinoa, cured lemon, caramelized onion, red pepper chutney

DESSERT

CLASSIC PUMPKIN PIE

butter crust, orange zest