

Thanksgiving Dinner Preorder Menu

ORDER: **Tuesday-Saturday from 4 - 8p**
CALL: **967-4994, option 1**
PICK UP: **Wednesday, Nov. 25**
SCHEDULE: **Pick Up Between 12-5**



**ALL GRATUITIES WILL BE DONATED
TO COMMUNITY HARVEST**

(ALL ITEMS WILL INCLUDE INSTRUCTIONS ON HOW TO FINISH OR REHEAT)

THE MAIN ATTRACTION

- 9 in VEGETARIAN PUFF PASTRY HOLIDAY TORTE - take and bake (serves 6-8) \$80
Spring form pan, lined with puff pastry, filled with layers of our house made herb stuffing, roasted vegetables, spinach, tofu, and aged cheddar, with a side of Creamy roasted garlic-rosemary gravy. (no substitutions or omissions - comes as is)
- 9 in VEGAN POLENTA HOLIDAY TORTE- take and bake (serves 6-8) (GF) \$90
Spring form pan, lined with polenta, filled with layers of roasted vegetables, tofu, spinach with a side of creamy roasted garlic-rosemary gravy (no substitutions or omissions - comes as is)

APPETIZERS

- TOFU (Vegan) or CHICKEN SKEWERS - with our zesty Asian peanut sauce and Pistachio Cilantro Pesto (GF) \$24 dozen
- LARGE SHRIMP COCKTAIL- with pumpkin "cocktail" sauce (GF) \$24 dozen
- BAKED BRIE- with Cinnamon Apples and Almonds (for 4-6) (Vegetarian, GF) \$30
- AUTUMN BISQUE - apple, butternut squash, coconut milk (Vegan, GF) \$24 qt
- *BABY KALE SALAD- with Candied Pecans, Gold Beets, and Tahini Vinaigrette (6-8 pp) (Vegan, GF) \$38
- *AUTUMN SALAD- greens, pomegranate seeds, crispy sweet potato strings, toasted pepitas, cashew vinaigrette (6-8 pp) (Vegan, GF) \$42

SIDES (feeds 6-8)

- OVEN ROASTED WINTER VEGETABLE MEDLEY - red pepper, Brussels sprouts, winter squash, carrots, sweet onions, garlic, rosemary, sage (Vegan GF) Add Reggiano Parmesan (\$5) \$40
- HOUSE MADE HERB STUFFING (Vegetarian) \$38
- HOMESTYLE YUKON GOLD MASHED POTATOES (Vegetarian, GF) \$38
- FRESH CRANBERRY CHUTNEY (Vegan) \$12qt / \$8 pint
- DOZEN SOURDOUGH ROLLS (Vegan) \$18

DESSERTS

- 12" PUMPKIN PIE (Vegan) \$42/ GF \$47
- 12" DARK CHOCOLATE PECAN PIE (Vegan) \$42/ GF \$47
- BELGIAN DARK CHOCOLATE TORTE with Raspberry coulis (Vegetarian, GF) \$47

VEGETARIAN PACKAGE DEAL

\$235

Holiday Torte, Homestyle Mashed Potatoes, Choice of Kale or Autumn Salad, Cranberry Chutney, Roasted Vegetable Medley, Choice of Dessert

VEGAN/ GF PACKAGE DEAL

\$255

Vegan Holiday Torte, Homestyle Mashed Potatoes, Choice of Kale or Autumn Salad, Cranberry Chutney, Roasted Vegetable Medley, Choice of Dessert

WINES TO PERFECTLY COMPLEMENT YOUR MEAL

- BUGEY CERDON TRADITION SEC- Sparkling Gamay, France \$26
- A TABLE! -Malbec Rose, Fabien Jouves, FR 2020 \$24
- LE COUP DE JUS - Red Blend of Pinot Gris, Pinot Noir, Riesling, Alsace, FR 2020 \$30
- ILAHE. - Pinot Gris, OR 2019 \$20

*contains nuts on the side - can be omitted