

# Thanksgiving at Sea Ranch

\$55.00 ++per person

Children 12 & under \$30.00++

## 1<sup>st</sup> Course

Wild Mushroom Spring Rolls, Peanut Dipping Sauce  
or  
Steamers, Clams & Mussels, Masala Coconut Sauce

## 2<sup>nd</sup> Course

Moroccan Roasted Butternut Squash Soup, Maple Cinnamon Crème  
or  
Winter Organic Baby Greens, Chioggia Beets, Pears, Cranberries, Pecan Praline  
Point Reyes Blue Cheese Lemon Dressing

## Entrees

Roasted Heritage Turkey, Italian Sausage, Walnuts, Apples and Fennel Dressing, Ginger Snap Roasted  
Green Beans, Yukon Gold Mashed Potatoes, Herb & Shallot Gravy, Cranberry Chutney  
or  
Pan Seared Salmon, Etouffée Sauce, Roasted Butternut Squash, Onion Hush Puppies  
or  
Seared Day Boat Scallops with a Marsala Cream Sauce  
Spaghettoni Pasta, Sautéed Baby Spinach, Prosciutto,  
or  
Roasted Yam, Fennel, Baby Spinach, Sweet Onion Ricotta Strudel, Wild Mushroom Sauce  
or  
Braised Pork Shank, Granny Smith Apples, Dried Cherries, Dates, Mustard Chardonnay Sauce, Creamy  
Yukon Gold Mash Potatoes

## Sweets

Almond Ricotta Cheesecake, Cranberry Grand Marnier Sauce  
or  
Chocolate Espresso Torte Vanilla Ice Cream, Caramel Sauce  
or  
Traditional Pumpkin Pie, Vanilla Whipped Cream

Thanksgiving Dinner Service is from 1pm-8pm

**OPENTABLE.COM** for **Reservations**

Parties 6 and larger please call direct 707-785-4811 to inquire