

{ t b e m a n s i o n }  
R E S T A U R A N T



## THANKSGIVING AT THE MANSION

NOVEMBER 23, 2017

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{ MENU SUBJECT TO CHANGE }

### TO START THE MEAL

winter lettuce salad bar with house-made dressings and condiments  
raw winter vegetables with blue cheese dip  
local and imported cheese and charcuterie  
smiling dog farm apples and grapes  
artisan breads with grey salt butter and house-made jams

### DINNER BUFFET SIDES

\*pan roasted halibut filet with tomato broth  
tuscan-style squash and tomato casserole layered with arborio rice  
braised red cabbage with green apples  
brussels sprouts with sunday bacon  
buttery yukon gold smashed potatoes

### THE CARVERY

slow-roasted organic young turkey  
apple sage stuffing, turkey gravy

\*north cascade beef rib roast  
beef jus, horseradish and mustard

### DESSERTS

pastry chef christina's thanksgiving table of freshly made desserts, pies and pastries

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RAYMOND SOUTHERN, EXECUTIVE CHEF  
JESSE BERNING, SOUS CHEF  
CHRISTINA ROCKWEIT, PASTRY CHEF

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*Peanut oil is used in some meals. Please advise your server of any known allergies.  
\*Consuming raw or under-cooked foods may contribute to your risk of food borne illness.*