



EST 1996

MOZART'S

CHEF CARL IS PLEASED TO OFFER THIS PRIX FIXE

Carving Board Special

\$59 Per Plate

SWEET POTATO AND APPLE SOUP

Locally grown granny smith apples and sweet potatoes blended together with nutmeg. Topped with walnuts, blue cheese, and apple slice.

Joseph Drouhin Chardonnay 9 gl / 42 btl

PETITE HARVEST SALAD

Harvest salad - Mixed greens are tossed with candied pecans, roasted acorn squash, toasted pumpkin seeds, dried cranberries pumpkin seeds, mandarin oranges, our own champagne-pomegranate vinaigrette

MAIN COURSE

Mary's free range heritage turkey roasted in-house until perfectly tender and flavorful with both white and dark meat on each plate. Served alongside a rich and moist rosemary-wild boar bratwurst stuffing, garlic mashed potatoes, and dinner roll. Plated with a true turkey gravy and orange-zested cranberry sauce.

Sparkman Wilderness Rhone Style Red Blend 11 gl / 42 btl

Sean minor "4 bears" Sauvignon Blanc 9 gl / 34 btl

TO FINISH

Hand crafted and authentic pumpkin cheesecake, served with real whip cream and sprinkled with nutmeg and cinnamon

Yalumba Muscat Museum Port \$13 for 2 ounces

French kiss - prosecco topped with elderflower liqueur and lemon twist \$9

CHILDREN'S PORTION

A half portion of turkey; served with mashed potatoes, and topped with gravy \$12/ Add Stuffing and Cranberry Sauce \$ 3

SIDES FOR THE TABLE

SIDE OF 2 ROLLS

3

SIDE OF STUFFING

10

SIDE OF MASHED POTATOES

8

SIDE OF GRAVY

4

Substitutions are Respectfully Declined
18% Gratuity Added to Parties of 6 or More





MOZART'S

SWEET POTATO AND APPLE SOUP

Locally grown granny smith apples and sweet potatoes blended together with nutmeg. Topped with walnuts, blue cheese, and apple slice.

8

PETITE HARVEST SALAD

Harvest salad - Mixed greens are tossed with candied pecans, roasted acorn squash, toasted pumpkin seeds, dried cranberries pumpkin seeds, mandarin oranges, our own champagne-pomegranate vinaigrette

7

WILD ALASKAN SOCKEYE SALMON

8oz sockeye salmon filet rubbed in house made blackening seasoning and grilled. Served over a creamy southern black eyes pea relish and topped with our red chipotle compound butter

32

RIB EYE

14oz Double R Signature Rib Eye from the Okanogan Valley, delicately balanced between flavorful and rich accompanied with garlic mashed potatoes, grilled asparagus spears, and a robust thyme demi

49

FILET MIGNON

8oz center cut Double R Ranch Select Filet Mignon, grilled to medium. accompanied with garlic mashed potatoes, grilled asparagus spears, and a robust demi glaze

48

BALSAMIC PORTOBELLO STEAK

Our flavorful creamy black eyed pea and corn relish, topped with fingerlings and a grilled marinated portobello steak stuffed with a harvest wild rice. Drizzled with balsamic reduction and topped with parmesan and a blooming roma roasted tomato

22

Substitutions are Respectfully Declined
18% Gratuity Added to Parties of 6 or More

