



# THANKSGIVING AT THE GRILL

SILVERADO RESORT AND SPA

THURSDAY, NOVEMBER 22, 2018

DINNER 1PM - 9PM | LIMITED MENU

## — STARTERS —

Whole Roasted Cauliflower Curry Béchamel  
Jumbo Shrimp Cocktail | Lemon/Cocktail Sauce Chervil  
Chips & Guacamole | Guajillo Dusted Tortillas/Radishes/Cotija Cheese

## — SALADS —

Caesar Add Chicken Or Shrimp | Torn Croutons/Crispy Bacon/ Grana Padano/ Chives  
Farm Salad | Local Mixed Greens/ Shaved Market Vegetables/Feta/Pischaio/Balsamic Vinaigrette  
Kale & Pear Salad | Baby Kale/Dried Cranberries/Marcona Almonds/Bacon/Poppy Seed Dressing

## — MAIN COURSE —

Rigatoni | San Marzano Tomato/Padano Crumble/Basil  
Chittarra | Bolognese/ Market Mushrooms/Porcini Butter  
Roasted Salmon | Gigante Beans/ Fennel/ Watercress/Piquillo Vinaigrette  
Butter Basted Filet Mignon | Spinach/Fingerling Potato/Peppercorn Jus  
Steak Frites | Certified Black Angus Strip Loin/Charred Onions/Chimichurri/Parmesan Fries/Piquillo Aioli

## — SIDES —

Pome Puree | French Butter/ Roasted Garlic/Jus  
Heirloom Carrots | Spicy Aioli/Feta/Carrot Salad  
Truffle Fries | Parmesan/White Truffle Oil/Chives  
Sautéed Spinach | Garlic/Chili Flakes/Butter  
Twice Baked Sweet Potato | weet Pecan Streusel

## — DESSERTS —

Pumpkin Pie | Apple Cider Sauce, Cinnamon Whipped Cream  
Warm Apple Pie | Vanilla Ice Cream

