

# Thanksgiving Feast

**3 Courses for \$26.99**

Choose one starter, entrée & dessert (Add \$3 for Salmon, \$5 for Prime Rib).

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## Starters:

*Creamy Butternut Squash Soup*

*Creamy Tomato Basil Soup*

*Mixed Green Salad*

*Classic Caesar Salad*

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## Entrées:

**Turkey Plate:** White and dark meat topped with turkey gravy. Served with mashed potatoes, homemade stuffing, cranberry sauce, seasonal vegetables and dinner roll.

**Salmon:** Fresh grilled salmon topped with citrus beurre blanc sauce. Served with mashed potatoes, homemade stuffing, seasonal vegetables and dinner roll (Add \$3).

**Prime Rib:** Tender Prime Rib rubbed and roasted with our house seasoning. Served with horseradish cream, mashed potatoes, homemade stuffing, seasonal vegetables and dinner roll (Add \$5).

**Butternut Squash Ravioli:** Carso's butternut squash ravioli with roasted butternut squash, sautéed kale, herbs, in white wine butter sauce. Topped with Parmesan cheese. Served with garlic crostini.

**Little Gobbler Plate:** Kid's size helping of white turkey meat topped with turkey gravy. Served with mashed potatoes, homemade stuffing, cranberry sauce and seasonal vegetables. \$9.99 (Other kids offering upon request.)

## Desserts:

**Homemade Pumpkin Pie:** Homemade pumpkin pie topped with whipped cream and dusted with cinnamon and nutmeg.

**Cherry Almond Crisp:** Sweet and tart cherries, topped with an almond and oat crisp. Served warm with Snoqualmie Danish Vanilla ice cream.

*Dessert menu available upon request.*



# Thanksgiving Drinks

## Cocktails:

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### *Whiskey Cider Mule*

Woodinville Whiskey, fresh local cider and ginger beer in a copper mug. 9

### *Rye Old Fashioned*

Woodinville Rye, fresh orange, sugar, cherry and bitters. 9

### *Tom Collins*

Oola gin, simple syrup, soda and fresh sour mix. 9

## Featured Wines:

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### *Chateau Ste. Michelle Syrah*

Soft, jammy Syrah made in an approachable, fruit forward style. 7/26

### *Chateau Ste. Michelle Chardonnay*

Food friendly chardonnay with bright apple and sweet citrus notes, and a hint of spice and oak. 7/26

### *Chateau Ste. Michelle Indian Wells Red Blend*

Rich, well rounded WA wine highlighting 7 varietals including Syrah Merlot and Malbec. 9/34

### *Domaine Ste. Michelle Brut*

A perfect accompaniment to many foods with aromas of green apple and bright citrus notes. These bubbles are the perfect pairing for the holiday season. 7/26

