

Thanksgiving Menu

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Assorted Artisan Breads
Garlic Herb Butter and Goat Cheese Spread

FIRST COURSE

Burrata & Golden Chanterelle Mushrooms
Garlic Chips, Herb Oil, Ciabatta

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SECOND COURSE

Roasted Butternut Squash & Apple Soup
Cranberry - Pecan Relish

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THIRD COURSE

Little Gem Salad with Bartlett Pears,
Candied Walnuts, Dolce Gorgonzola and Pear Vinaigrette

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MAIN COURSE

Roasted Fulton Valley Thanksgiving Turkey
Sage and Onion Stuffing with Mushrooms and Roasted Garlic
Cranberry Sauce with Cinnamon and Orange Zest
Yukon Gold Mashed Potatoes
Roasted Autumn Vegetables
Our Famous Maple Mashed Yams
Thyme Gravy

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DESSERT

S'more Pie
Pumpkin Pie with Whipped Cream
Key Lime Pie with Pineapple Sauce and Lemon Zest

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\$75.00 Prix Fixe per Person, \$25.00 for Children 12 Years and Younger,
Gratuity and Beverages not included, 18% Gratuity on Parties of 6 or More
Corkage: \$25 per Bottle for the First Two Bottles, \$40 per Bottle after Subsequent Bottles

The following kids from a Mill Valley 1st grade class were asked how they would cook a Thanksgiving Turkey.

We thought this might be fun to share with everybody.

Happy Holidays!

Randall – Get a turkey from Whole Foods take it home. Cut it at the table serve it to everyone. Put some salt on it first.

Bret – Get it from the Safeway. Take out the heart. You put salt and crumbs on it and cut off the head. Cook it in the stove for ½ hour at 100 degrees. Take it off the stove, cut it up and eat it.

Britt – You get the turkey from a farm and kill it or you can buy it at Whole Foods. Take it home, cook it on a stove or a gas stove. Cook for, maybe 4 minutes at 4 degrees. Pull it out, cut it up into little pieces and eat it.

Will – Probably get a turkey from a shopping center, of course. Roast it or cook it at my grandma's house. Wash the meat, put special sauce on it. Put it into the stove or oven for about 10 or 20 minutes at most hot, in between medium and hot. Then pull it out and let it cool.

Benjamin – Get a turkey from the wild. Trap it and then put sauce on it. Put a type of plant inside to make it taste good. Cook it in the oven for about how long popcorn would be in the microwave. Serve it and eat it.

Sophia – Get a turkey, bake it in the oven for 10 minutes at medium. Pull it out and cut it. Then eat it all up!

Olivia – Heat the oven to 50 degrees, skin the turkey, sprinkle some salt on it and a little bit of pepper. Put it in the oven for 'bout an hour. Pull it out and put something on it, I can't remember what. Then serve it.

Meg – First you sacrifice it; take its bones out and stuff. Put it in the oven at 50 for, like 20 minutes. Pull it out, cut it, put sauce on it (pepper, beans...) Then serve it.

Nell – Grow it from a chick. Kill the bird and stuff it with food: peaches, oranges, apples. Cook it in the oven for 10 minutes, simmering. Put it on a plate.

Austen – Get a turkey from a farm. Kill it and put stuff around it. Roast it in the oven on medium for 10 minutes. Cut it up and put it on a plate.

Noah Schumacher (yes, Peter's son). First go to the store and buy a turkey. Put it in the oven. Put some sauce on it, a little barbecue sauce. Spread it around a little. Cook it for maybe, about 15 minutes at about 100 degrees. Slice it up, then munch down.