

# MR. LYONS

THANKSGIVING 2023 // EXECUTIVE CHEF: CHRIS HORA

*\$95 PP // \$40 Children Under 12*

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## COURSE ONE - *Choice of one*

### THE ICONIC WEDGE

*Bacon Gribiche, Pickled Red Onion, Point Reyes Blue Cheese*

### SMOKED APPLE AND BURRATA

*Radicchio, Sherry Honey*

### SWEET POTATO GINGER BISQUE

*Garnet Yams, Fresh Ginger, Pepitas*

## COURSE TWO - *Choice of one*

### DEISTLE FARMS HAND-CARVED TURKEY

*Gravy, Cranberry Relish*

### ORA KING SALMON

*Asparagus, Béarnaise*

### SLOW ROASTED PRIME RIB

*Au Jus, Creamy Horseradish*

### VEGETABLE POT PIE

*Seasonal Vegetables*

*\*All entrees served with Potato Purée, Green Beans, and Shallot Apple Sage Stuffing*

## COURSE THREE - *Choice of one*

Pumpkin Pie w/Chantilly Cream

Pecan Pie w/Candied Citrus and Caramel

Mousse Au Chocolat

Apple and Pumpkin HIGH-Pies

## ENHANCEMENTS FOR THE TABLE

Parker House Rolls w/Honey Sage Butter /11

Steakhouse Mushrooms in Chardonnay Butter /14

Charred Brussels Sprouts w/ Balsamic and Parsley /14

Creamed Spinach /14

Macaroni and Cheese /14 (add Maine Lobster /24)