

# Thanksgiving Dinner 2015

## Deetjens Big Sur Inn

### *First Course Choices:*

#### **Roasted Kabocha Squash Soup**

*Crème Fraîche* & Pumpkin Oil

#### **Grilled Sweet Potato Cakes & Roasted Beet Salad**

Shaved Fennel, Brussels Sprouts, Radicchio, Caramelized Walnuts,  
Honey Mustard & Red Wine Vinaigrette

#### **Smoked Salmon & Endive Salad**

Grilled Pear, Green Beans, Watercress, Sundried Tomatoes,  
*Crème Fraîche* & Caper & Olive Vinaigrette

### *Second Course Choices:*

#### **Organic Roasted Turkey**

Dry Fruit & Roasted Vegetables Stuffing, Garlic Crushed Potatoes,  
Green Beans, , Cranberry Sauce & Gravy

#### **Roasted Rack of Lamb**

Israeli Cous-cous, Brussel Sprouts, Baby Carrots, Mushrooms,  
Dry Cranberries, Raisins & Lamb Jus

#### **Grilled Sea Catch**

Truffle Potato & Morel Mushroom Gratin, Swiss Chard &  
Garlic Green Beans, Seafood & Red Wine Reduction

#### **Winter Vegetables Gratin**

Herb Parmesan & Truffle Polenta Cake, Crispy Tofu &  
Fennel Milanese with Roasted Beets & Bell Pepper Coulis

### *Third Course Choices:*

#### **Tres Leches Sugar Pumpkin Cake**

Cranberry & Fig Compote with Spice Cinnamon Pumpkin Ice Cream

#### **Dark Chocolate Tart**

Caramelized Pecan with Huckleberry Sauce

#### **Lemon Tart & Champagne Poach Pear**

Champagne & Pear Coulis with Pineapple Sorbet

*Executive Chef: Domingo Santamaria*  
*Sous Chef: Rene Esparza*

*In keeping with tradition and Grandpa Deetjen's wishes, we strive to serve hearty, simple cuisine from fresh local products using organic, sustainably harvested goods.*