

CAFÉ SYLVIA

Thanksgiving Dinner

First Course

Warm Delicata Squash Salad

Maple-roasted delicata squash rings, arugula, shaved fennel,
toasted hazelnuts, cranberry vinaigrette (V, GF)

OR

Roasted Beet & Citrus Salad

Red and golden beets, Cara Cara oranges, goat cheese,
pistachios, microgreens, champagne vinaigrette. (V,GF)

Second Course

Herb-Crusted Turkey Roulade

Locally raised, house dressing, potato-parsnip purée, green beans,
wild mushroom gravy, house cranberry sauce.

\$45.00

OR

Garlic-Herb Crusted Prime Rib

Slow-roasted, rosemary jus, potato-parsnip puree,
roasted root vegetables, horseradish cream.

\$60.00

Third Course

Pumpkin Crème Brûlée

OR

Chocolate Swirl Cheesecake