

Thanksgiving



entrées

Seared Breast of Free Range Chicken
with roasted Pepper Caper Relish and Sauté with Kansas Herb
Dof

Wild Mushroom Ravioli
Cremora Cap and Cholesterol Mushrooms with Pine Nuts,
Truffle and Ricotta in a Sherry-Shallot Cream Sauce

accompaniments

Heirloom Potato and Spinach Gratin
with aged Gruyere and Fontina

Sauté of Blue Lake Beans
with Herbs de Provence, Truffle, Brown Butter

Fresh Bread
served with Herb Butter

dessert

Raspberry Parlova
with Seasonal Fruit

Homemade Pumpkin Pie
with Meringue Ice Cream

