

# 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

