

Thanksgiving Dinner Menu



Appetizers

Pfefferlingen Noodles - Fresh pasta, mushrooms & bacon in a savory cream sauce	9
Scallops Rockefeller - Spinach, cream & Pernod liquor baked in a shell	12
Rösti - Swiss-style potato pancakes served with sour cream and an organic baked apple	11
	14
Chilled Poached Salmon - Topped with a fresh citrus, dill & Dijon crème fraîche	11
Duck & Pork Liver Pâté - Served with crostini and fruit with sauce Cumberland	8
Beer Battered Shrimp -Jumbo shrimp served with a pungent fruit sauce	16

Suppen

Creamy Pumpkin Soup - Pureed & drizzled with organic pumpkin seed oil	8
Austrian Fridante Suppe - Crepe soup with an intense beef broth consommé	8

Entree

All entrees include: Cheese & Crackers • European-Style Salad • Freshly Baked Breads

Organic Roast Turkey - Enjoy squash, stuffing, fluffy mashed potato & cranberry	24
Colossal Baked Stuffed Shrimp - Crab, shrimp & scallop stuffing with drawn butter	33
Organic Tenderloin of Beef - Tender & juicy, topped with a sauce bordelaise	30
Jägerschnitzel - Wild mushrooms, smoked bacon, root vegetables & veal reduction	26
Grilled Venison - Medallions of venison with a Lingonberry port wine demi-glace	34
Dover Sole Meuniere - Delicate sole in a traditional lemon herbed beurre blanc sauce	30
Pumpkin & Farmers Cheese Strudel - Finished with an autumn spiced beurre blanc	22

An impressive assortment of tempting desserts such as, Crème brûlée
Cherry Marzipan Torte, Chocolate Hazelnut Torte,
Pumpkin Custard Crepes, Warm Apfle Strudel & many more!