



Thanksgiving 2024

choose one

*Crab Cake with Seared Scallop and Caviar
Warm Butternut Squash Soup
Prosciutto with Melon and Mendocino Rhubarb Jam
Stilton In Phyllo with Fresh Apple and Candied Walnuts
Organic Greens with Roasted Pear, Belgian Endive and a Fresh Pear Vinaigrette*

choose one

*Traditional Roast Turkey
Roast Turkey Breast stuffed with Andouille Sausage and served with Saint Orres Cranberry
Relish and Candied Yams*

*Fresh Salmon with Persimmons and Saffron
Pan Roasted Salmon with Asparagus and Persimmon Pancakes and a sauce of Saffron and
Butter*

*Baby Abalone with Sea Scallops and Fresh Tangerines
Farm Raised Red Abalone in the shell with Wakame, Sea Scallops and Tangerines*

*Veal Chop
Grilled Grain Fed Veal Chop with Sautéed Oyster Tree Mushrooms and Demi Glace*

*Lobster and Prawns
Lobster Tail with Delicata Squash, sautéed Prawns and Mashed Potatoes*

*All Natural Filet of Beef
All Natural Beef Tenderloin grilled and served with Potatoes, Vegetables, and a sauce of Green
Peppercorns and House Made Mustard*

*Wild Mushroom Ravioli with Truffles
Ravioli filled with a blend of Oyster Tree Mushrooms , Porcini and Truffle and served with a
cream sauce of Fresh Oyster Tree Mushrooms, Trumpet Mushrooms, Spinach, and Tomato*

choose one

*pumpkin pie
pecan pie
bread pudding
cheesecake
chocolate decadence*

\$150

*beverages tax and gratuity not included
Many Blessings on Thanksgiving from the Saint Orres Staff*

