# THANKSGIVING MENU

## FIRST COURSE

Choice of Soup or Salad:

**ROASTED BUTTERNUT SQUASH BISQUE**
Brown butter | Toasted pepitas | Crème fraîche

–or–

**AUTUMN HARVEST SALAD**
Baby greens | Apple chips | Dried cranberries | Candied pecans
Goat cheese | Maple-Dijon vinaigrette

## SECOND COURSE

Choice of Entrée:

**FILET MIGNON**
6-ounce center-cut filet | Whipped Yukon Gold potatoes
Roasted asparagus | Red wine demi glace

–or–

**THANKSGIVING TURKEY ROULADE**
Prosciutto, mushroom, and Gruyère-stuffed turkey breast
Sage stuffing or savory bread pudding
Maple-bacon Brussels sprouts | Cranberry gastrique | Turkey jus

–or–

**BOURBON-MAPLE PORK CHOP**
Maple-bourbon glaze | Sweet potato purée
Roasted root vegetables

## THIRD COURSE

Choice of Dessert:

**VANILLA BEAN CRÈME BRÛLÉE**
Caramelized sugar | Seasonal berries

–or–

**PUMPKIN CHEESECAKE**
Toasted pecans | Cinnamon streusel | Caramel sauce
Maple Chantilly cream

# $48

WHITE WOLF
STEAKHOUSE