

BLACK RABBIT

RESTAURANT & BAR

Thanksgiving Dinner

Thursday, November 24, 2011

Starters

Prawn Wontons sweet hot dipping sauce, hellishly hot mustard	10
Pacific Mussels Poor Farm Pinot Gris, garlic, parsley	11
Poor Farm Salad Rolls cilantro, basil, lettuce, cabbage, peanuts, chili paste, dipping sauces	8
Crab Stuffed Mushroom Caps red curry-yogurt dipping sauce	13
Warm Crab & Artichoke Dip homemade crackers	13
Porter Onion Soup Gruyère cheese, garlic croutons	9
Tea Smoked Duck Breast Asian style slaw, wonton crisps	11
American Artisanal Cheese Sampler domestic craft cheeses, fresh fruit, housemade mostarda, rosemary honey, homemade crackers	13

Salads

Wine Maker's Salad baby lettuces, grilled chicken breast, wine-plumped raisins, goat cheese shaved vegetables, Zinfandel-blackberry dressing	12
Smoked Salmon Salad baby greens, avocado, grapefruit, lemon citronette	13
Arugula & Beet Salad roasted garden beets, toasted cashews, lemon citronette, Pecorino-Romano cheese	10
Edgefield Caesar Salad garlic croutons, shaved Asiago cheese	9
Green Salad baby greens, shaved vegetables, marinated onions, honey balsamic vinaigrette	6

Main Plates

Turkey with all the Trimmings roasted hen turkey, apple-hazelnut dressing, Yukon Gold mashed potatoes, old fashioned giblet gravy, roasted winter vegetables, cranberry-orange relish	19
Herb-Rubbed Pork Chops Yukon Gold potato gratin with Gruyère, mustard jus, apple-radish slaw	20
Pan Seared Steelhead Oregon white truffle butter sauce, Yukon Gold mashed potatoes, wilted spinach	23
Prime Rib of Beef Cascade Natural choice rib eye roast, roasted Millennium Farms fingerling potatoes, creamed spinach, rosemary-red wine jus, horseradish sauce	27
Butternut Squash Ravioli fresh sage, brown butter, crushed hazelnuts, spinach, shaved Asiago cheese, garlic	17
Edgefield Garden Vegetable Curry Thai-style yellow curry, jasmine rice	14
Pan-Seared Ahi plum-miso glaze, sweet soy, steamed baby bok choy, jasmine rice	17