

CANDLE 79

Thanksgiving Menu



Appetizers

Tempeh Cake wild mushroom broth, sautéed mixed greens, apple & quince salad
Ginger Maple Glazed Kabocha Squash spiced pumpkin seeds, vanilla-agave glaze
Herb Sautéed Wild Mushrooms soft polenta, baby spinach

Soup

Roasted Pumpkin Squash caramelized apples

Salads

Local Greens quinoa, cranberry beans, avocado, pumpkin seeds,
jerusalem artichokes, jalapeño dressing
Squash Medley roasted delicata squash with vanilla bean, grilled acorn squash with maple-
ginger syrup, baked butternut squash with rosemary & apple cider, mache-arugula salad,
apples, cranberries, sage-cranberry dressing

Entrée

Sage-Walnut Crusted Seitan sautéed fall vegetables, baby spinach, gingered-apple sauce
Maple Ginger Glazed Tempeh squash puree, sautéed green beans,
brussels sprouts with slivered almonds
Porcini Crusted Tofu sautéed brussels sprouts, horseradish-mashed potatoes,
sautéed mushrooms, white wine sauce
Sage Gnocchi oven roasted tomatoes, porcinis, cannellini beans,
broccoli raab, garlic, basil, white wine

Sides

roasted beets * haricots verts * sautéed brussels sprouts * cornbread-wild rice stuffing
sweet potato-butternut squash purée * horseradish mashed potatoes * apple cranberry sauce

Dessert

Pumpkin Crème Brûlée cinnamon ice cream
Maple Cheesecake french vanilla whip, candied pecans
Old Fashioned Apple Cranberry Crisp dulce de leche ice cream
Mexican Chocolate Cake ginger-pumpkin cream, chocolate-candied ginger, chocolate sauce
Handmade Ice Cream Sampler

Prix Fixe: Appetizer, Soup or Salad, Entrée and Dessert 68