

Candle 79

Thanksgiving Menu 2017



Appetizers

- *Grilled Portobello Steak *sweet potato gratin, cabernet reduction*
- Root Vegetable Cake *truffle-cauliflower puree, cranberry chutney*
- Spinach-Vegetable Ravioli *spaghetti squash, cashew-roasted tomato sauce, truffle oil*
- *Herb-Grilled Artichokes *zucchini noodles, grape tomatoes, chickpeas, kale-pumpkin seed pesto, almond cheese*

Soup

- Roasted Vegetable-Barley *truffle oil*
- *Roasted Honey Nut Squash *almond cheese*

Salads

- *Kale *roasted fall vegetables, pomegranate seeds, pumpkin seed dressing*
- *Beet *string beans, pickled red onions, fennel, orange, avocado, horseradish dressing*
- *Red Quinoa *baby greens, cranberry beans, avocado, butternut squash, rosemary-tahini dressing*

Entrées

- House-Made Gnocchi *roasted vegetables, cranberry beans, oven-dried tomatoes, kale-pine nut pesto*
- *Pomegranate-Baked Tofu *garlic-mashed potatoes, sautéed broccoli, shallots & almonds, mushroom gravy*
- *Tempeh -Vegetable Tamale *sautéed peppers, onions, oyster mushrooms, chocolate mole sauce, pomegranate-guacamole*
- Cabernet-Seared Seitan *sautéed wild mushrooms, shallots, roasted brussels sprouts, cauliflower purée, cabernet reduction*

Sides 13

- wild rice & corn bread stuffing • *maple-roasted sweet potatoes & candied ginger
- *wild mushrooms • *garlic mashed potatoes & mushroom gravy
- *roasted brussels sprouts & almond cheese • *pomegranate-bbq roasted carrots

Desserts

- *Pumpkin Cheesecake *candied pumpkin seeds*
- Coconut-Chocolate Cake *vanilla frosting, maple-ginger ice cream*
- Sweet Potato Pie *coconut whipped cream, vanilla-candied pecan ice cream*
- Cranberry Apple Cobbler *french vanilla ice cream, cranberry coulis, caramel sauce*
- *House-Made Ice Cream & Sorbet Sampler *apple cider, chocolate-peanut butter, cranberry sorbet*

Prix Fixe: Appetizer, Soup or Salad, Entrée and Dessert 84

Enjoy a Wine Pairing with Each Course 120

**Gluten-Free Option Available*

Menu and prices are subject to change