

Thanksgiving Day

Thursday, November 25, 2010
12:00 p.m. to 7:00 p.m.



Appetizer

Caraway Aquavit Maple Smoked Organic Salmon \$15

Savory Sweet Corn Blinis, Avocado Beignet, Watercress, Lingonberry, Caviar

Brandt Farm Beef Cheeks and Foie \$16

Hazelnut Salsify, Crabapple, 3 Raisin Bread Crisp, Late Harvest Zinfandel

Maine Diver Scallop and Baja Prawn \$17

Hibiscus Pasta Pearls, La Quercia Ham, Coriander Sprouts, Coconut Kaffir Foam

Blue Heron Farm Lola Rossa and Mâche Salad \$14

Aged Hollander Gouda, Zaatar Crostini, Black Mission Fig Jam, Dolce Tarragon Dressing

Autumn Mushrooms \$16

Chanterelles, King Trumpets, Hen of the Woods, Thyme Date Biscotti, Black Truffle, Marsala Sauce

Mayan Vanilla Infused Buttercup Squash Bisque \$15

Blue Crab, Artisan Bacon, Cardamom Rum, Pepitas

Main Courses

Tupelo Cider Glazed Free Range Turkey Breast \$31

Mascarpone Leek Spoon Bread, Chestnut Yukon Gold Mash, Natural Jus, Kumquat Cranberry Relish

Macadamia Pesto Crusted Washington Steelhead Salmon \$32

Massa Farms Wheatberries, Tomato Confit, Duck Prosciutto, Sherry Angelica Essence

Hand Churned Fennel Pollen Butter Basted Lobster Tail \$41

Multigrain Artichoke Risotto, Pickled White Asparagus, Boudin Blanc, Saffron Emulsion

Midwestern Center Cut Filet Mignon \$36

Tartufo Potato Pie, Tart Cherry Chutney, Blue Paradise, 20 Year Old Tawny Port Reduction

Petite Syrah Braised Colorado Lamb Osso Bucco \$31

Chèvre Cipollini Couscous, Honshemiji, Pine Nut Gremolata, Glazed Root Vegetables

Thanksgiving Sweets

Five Spice Pumpkin Pie \$9

Agrume Muscat Cream, Meringue Kiss, Grain of Paradise Tuile

Mandarin Napoleon Almond Cheesecake \$9

Star Anise Financier, Candied Baby Pear, Cocoa Nib Anglaise

Espresso and Vanilla Bean Cobblestone Pie \$10

Toasted Hazelnuts, Chocolate Nuggets, Hot Rum Butterscotch

Three Layered Callebaut Chocolate Mousse \$11

Plum Powder Sesame Brittle, Frosted Violets, Red Currant Coulis

Canton Mango Ginger Crème Brûlée \$11

Coconut Macaroon, Chocolate Spear, Compressed Strawberries, Turbinado Sugar

** Applicable sales tax not included.*



The Marine Room

ELEGANT DINING ON THE SURF

(858) 459-7222

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