



VINTNER'S
ROOM
AT VISTA COLLINA

2019
Thanksgiving Menu

FIRST COURSE

BREAD SERVICE

bouchon bakery pain de campagne | house made cranberry and walnut bread
truffle butter, herb butter | sonoma county butter.

CAVIAR DEVILED EGGS

dijon and chive filled organic egg | regis ossetra caviar.

SHRIMP COCKTAIL

poached jumbo shrimp | classic cocktail sauce | fennel and st. germain shrimp ceviche

ENDIVE SALAD

endive | quince vinaigrette | pears | candied walnuts | bacon lardon
shaved mushroom | fine herbs

BAKED JACK BE LITTLE SQUASH

baked jack be little squash | harvest season squash | leek
brie cheese | mushroom farce | sweet potato

MAIN COURSES

HERB ROLLED TURKEY ROULADE

turkey leg cooked slowly | stuffed with herbs farce | served with traditional gravy

TRUFFLE TURKEY BREAST

roasted turkey breast | truffle and herbs butter | sauce perigourdine

CRUSTED PRIME RIB

herb crusted prime rib | au jus | horseradish crème fraiche

CIABATTA BOURBON STUFFING

traditional holiday stuffing

FRIED SHALLOT GREEN BEAN CASSEROLE

green beans | turkey velouté | crispy shallot

TRADITIONAL MASH POTATO

california milk | european butter

CRISPY BRUSSEL SPROUTS

lightly fried brussel sprouts accompanied with smoked applewood bacon.

SWEET CRANBERRY COMPOTE

cranberries simmered down with port and winter spice

DESSERTS

PUMPKIN PIE

classic pumpkin pie | cinnamon whip cream

PECAN PIE

classic pecan pie | vanilla bean whip cream

APPLE CRISP MASON JAR

caramelized apples | almond crisp topping

11:30AM – 6:30PM

\$105

THE
Meritage
RESORT AND SPA


VISTA COLLINA
RESORT

