



THANKSGIVING MENU 2022

French Meadow - 1662 Grand Avenue, St. Paul*

three seatings: 1 pm, 3 pm, 5 pm • call 651-789-8870 for reservations

Starters

Roasted Brussel Sprouts VG/GF	12
Bread Board with Seasonal Spreads	9
Assorted Marinated Olives GF/V/VG	8
Sweet Potato Mash GF/DF/V	7

Hearty Soups 5/8

Chicken Wild Rice GF
Tomato Basil GF
Vegan Black Bean Chili GF/V

Sustainable Salads

Zen: steamed organic brown rice, organic kale, house-made hummus, house-made guacamole, radish, cucumber, tomatoes, scallion, organic micro-greens, harissa, toasted sunflower seeds, lemon-herb vinaigrette GF/V/VG	16
Apple & Smoked Pecan: spinach, bacon, cranberries, feta, smoked candied pecans, maple-dijon dressing GF	16
Roasted Beet & Pear: roasted beets, bleu cheese, organic mixed greens, candied walnuts, roasted pears, tarragon vinaigrette GF/VG	16

Thanksgiving Entrees

TRADITIONAL: Schultz's organic turkey, free-range organic giblet gravy, organic sage herb stuffing, organic garlic mashed potatoes, organic green beans, organic cranberry chutney	45
GLUTEN & DAIRY FREE: Schultz's organic turkey, free-range organic GF giblet gravy, organic GF sage herb stuffing, organic dairy-free garlic mashed potatoes, greens, organic cranberry chutney GF/DF	46
TEMPEH & SEITAN "TURKEY LOAF": shiitake mushroom gravy, organic GF sage herb stuffing, organic green beans, organic dairy-free mashed potatoes, organic cranberry chutney V/GF	40

Desserts 8

Pumpkin Pie/Salted Caramel Apple/Pecan Pie: from Vikings & Goddesses
Rose Cake GF/V: chocolate layered cake with naturally dyed vanilla frosting
Vegan Turtle Cake: German chocolate cake, house-made vegan caramel, pecans

GF=gluten-free, V=vegan, VG=vegetarian, DF=dairy-free

* Minneapolis/Lyndale location open all day with regular service + holiday specials