

THANKSGIVING MENU

Zin American Bistro

STARTERS

Classic Mushroom Soup

served with a tarragon creme fraiche and truffle oil *V GF

Butternut Squash Bisque

served with fried sage leaf and basil oil *V GF

Zin Bites “Mini beef wellingtons”

puff pastry, seasoned beef, goat cheese and a zinfandel shallot sauce.

The Wedge

Wedge of iceberg, red onion, bacon bits, blue cheese and a citrus roquefort dressing *GF

Autumn Salad

Kale salad with dried cranberries, figs, candied pecans, goat cheese, apple cider vinaigrette, and balsamic glaze *V GF

House Salad

Mixed greens, red onion, cherry tomatoes, cucumber, haricot verts, roasted beets and house white balsamic vinaigrette *V
GF

MAIN COURSE

Traditional Thanksgiving Dinner

Oven-roasted turkey breast, mashed potatoes, house made stuffing, cranberry sauce, onion gravy and seasonal veggies.
*GF stuffing available

Fish

Miso glazed black cod, steamed white rice, turmeric lime coconut sauce, basil oil, charred lemon and seasonal veggies. GF

Lamb

Braised lamb shank, yam and carrot puree, fried brussels sprouts tossed in a pomegranate molasses and a mushroom demi
glaze GF

Vegetarian

Roasted cauliflower steak, sundried tomatoes, pesto cashew cream sauce and seasonal veggies *GF

DESSERT

Cranberry White Chocolate Bread Pudding

with anglaise and chocolate syrup

Sweet Potato Pie

Cream Fraiche

Pot de Crème

with whip cream GF

Lemon Loganberry Sorbet

GF