

# Celebrate Thanksgiving Day

## ZIN AMERICAN BISTRO

### STARTERS

#### Wild Mushroom Soup

Roasted wild mushrooms, a touch of cream, truffle oil & fresh chives

#### Carrot Ginger Soup

Roasted carrots, coconut milk, ginger root, roasted pickled ginger

#### Zin Bites

Mini "Beef Wellingtons" of filet mignon & goat cheese served over a Zinfandel-shallot reduction

#### Arugula Goat Cheese Salad

Baby wild arugula, cous cous, goat cheese, candied cashews, date vinaigrette

#### The Wedge

Baby iceberg wedge, apple-wood smoked bacon, tomatoes, red onion & Roquefort-citrus dressing

### MAIN COURSES

#### Zin's Thanksgiving Turkey Dinner

Herbed-roasted turkey breast, turkey sausage cornbread stuffing, mashed potatoes, haricot verts, house made turkey gravy & cranberry sauce \*GF Available \$3 additional

#### 12oz Niman Ranch Pork Chop \*\*GF

Bone in pork chop, roasted Brussels sprouts, whipped mash potatoes, date chutney sauce

#### Potato Chip Crusted Halibut \*\*GF

Purple cauliflower puree, black garlic cream sauce, fried caper berry

#### Rosemary Braised Lamb Shank

Creamy polenta, asparagus sauce crispy shallots, demi glaze

#### Ratatouille Provençale

\*\*GF & V

Maple rosemary sweet potatoes, vegan rice pilaf with cranberries

### DESSERTS

#### Cranberry & White Chocolate Bread Pudding

Served warm with crème anglaise

#### Bourbon Sweet Potato Pie

Homemade bourbon sweet potato pie with crème fraîche

#### Duo of Ice Cream and Sorbet

Vanilla and Blackberry Cabernet Sorbet

#### Mindy's Chevre Cheesecake

Crusted with pralines, brûléed on top, drizzled with aged balsamic & topped with fresh berries

#### Chocolate Mousse

**Three-Course Prix Fixe Holiday Menu \$84.99 per adult & Two course \$39.99 per child under 10**  
**In appreciation of our staff working this holiday a 22% service charge will be added to all checks.**  
**Tax and service not included in pricing.**