

MR. LYONS

THANKSGIVING DINNER 2024 // EXECUTIVE CHEF: CHRIS HORA

\$115PP ++ // \$195 ++ w/Wine Pairing // \$60 Children Under 12

AT THE TABLE UPON ARRIVAL

Amuse Bouche

Parker House Rolls

COURSE ONE STARTERS - *Choice of one*

Classic Caesar Salad

Baby Gem, Parmesan Tuile, Brioche Croutons, Anchovy

Chopped Wedge

Bacon, Pt. Reyes Blue, Heirloom Cherry Tomato, Pickled Red Onion, Egg

COURSE TWO MAINS - *Choice of one*

Roast Turkey Roulade

Cornbread, Wild Rice, Fig and Sausage Stuffing

Mr. Lyons Classic Prime Rib

Horseradish Cream and Au Jus

James Beard Wild Salmon

Classic Lemon and Dill Sauce

Pumpkin Cashew Tagine

Kabocha, Turnips, Heirloom Tomatoes, Green Cardamom, Raw Honey

SIDES - *One of each for the table*

Garlic and Herb Mashed Potatoes w/Turkey Gravy

Sweet Potato Hasselback

Brussels Sprouts

Mac and Cheese

COURSE THREE DESSERT - *Choice of one*

Auntie Marva's Pumpkin Chiffon Pie

Apple Tarte Tatin

with Crème Fraîche Ice Cream

Pecan Tart

**Please ask your server about our wine selection for the pairing.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. // One check per party will be presented and we accept up to 3 forms of payment. // A 2% kitchen appreciation fee will be applied to your check. You are welcome to decline.