

*Thanksgiving*  
**DAY FEAST**

**THREE COURSE DINNER**

**64 per person**

Children 10 and under 26

items are available a la carte | price excludes beverage, tax and gratuity

**Served from 2:00 to 8:30 p.m. | Thursday, November 23, 2017**

**FIRST COURSE**

choice of:

**Roasted Butternut Squash Soup**

Crispy pancetta, bosc pear  
croutons, brown sugar  
creme fraiche -10

**French Onion Soup**

Caramelized onions,  
buttery croutons,  
gruyere -10

**Fresh Pear & Walnut Salad**

Grilled treviso, arugula,  
point Reyes blue cheese,  
pomegranate, maple  
balsamic dressing -12

**Beet Salad**

Roasted beets, arugula, frisee,  
orange segments, goat cheese,  
fennel, toasted hazelnuts,  
champagne vinaigrette -12

**SECOND COURSE**

choice of:

**Roasted Butternut Squash Risotto**

Chanterelle mushrooms, baby  
arugula, shaved parmesan cheese,  
crispy sage -26

**Red Wine Braised Lamb Shank**

Tuscan white bean-pancetta ragout,  
sautéed winter greens, lemon-mint  
gremolata -40

**Dry Aged Grilled Ribeye**

Vanilla bean sweet potato puree,  
brandied onions, seasonal veggies,  
natural jus -44

**Grilled Swordfish**

Spaghetti squash, smoked tomato  
vinaigrette, fuyu persimmon chutney,  
blood orange reduction -38

**Roasted Turkey Dinner**

Bourbon-maple glazed turkey breast,  
smoked chicken-apple sausage stuffing, roasted  
garlic mashed potatoes, blue lake almondine  
green beans, momma's gravy -44

**DESSERTS**

choice of:

**Flourless Chocolate Cake**

Vanilla bean ice cream,  
raspberry coulis -11

**Pumpkin Cheesecake**

Caramel sauce,  
maple whipped cream -11

**Warm Apple Crisp**

Fall apples, oatmeal crumble,  
vanilla bean ice cream -11

**CHILDREN'S MENU**

**Kid-size Soup or Salad + Turkey Dinner /or Penne Pasta with Butter & Parmesan + Dessert**

**Chef Luis Rodriguez**

Reservations please call 408-264-2011 or online [www.drycreekgrill.com](http://www.drycreekgrill.com)

Sample Menu – subject to change