

solomon's



APPETIZERS (select one)

Cranberry Brie Bites v

Trumpets & Gruyère gf v

SOUP & SALAD (select one)

Pear-Butternut Squash Soup

With a blue cheese Village Baker
crostini, and chive oil v

Harvest Walnut Salad

Mixed greens, crisp seasonal veggies,
walnuts in a lemon-vinaigrette gf vegan

MAINS (select one)

Stuffed Turkey

Turkey breast stuffed with apple-cranberry
chutney. Served with haricot verts, garlic-chive
potatoes, and topped with a velouté sauce

Halibut

Halibut encrusted with almonds and
rosemary, served with pan seared garlic
asparagus, and finished with a white
wine-shallot sauce

Stuffed Pumpkin

Mini pumpkin stuffed with black rice,
spinach and pecans tossed in chimichurri
and lemon tahini. Served with a side of
roasted cauliflower gf vegan

Traditional Meal

Select choice of turkey breast or prime rib,
and a selection of 3 sides and 2 sauces

SIDES

- Pecan-Sweet Potato Casserole gf vegan
- Chive-Rosemary Mashed Potatoes v
- Classic Leek Stuffing v
- Grilled -Honey Dijon Cabbage gf vegan
- Carrots & Charred Dates gf v

SAUCES

- Cranberry Chutney gf vegan
- Horseradish Aioli gf v
- Rosemary Gravy *vegan option available*

DESSERTS (select one)

Caramel Bread Pudding v

Mini Apple or Pumpkin Pie v

Spiced Pumpkin Ice Cream gf v

Apple-Cranberry Sorbet vegan

*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
gf- gluten free; v- vegetarian; vegan- vegan