



THE WESTGATE ROOM
FINE CALIFORNIA CUISINE

THANKSGIVING 2021

First Course

Choice of One

PORCINI MUSHROOM & CHESTNUT SOUP

ARTISAN SALAD

Grapes, Warm Goat Cheese, Aged Balsamic

BEET SALAD

Arugula, Cranberry, Boursin Cheese

DIVER SCALLOP

Arroz Bomba, Tomato Saffron Broth

CRAB CAKE

Grilled Leek, Herb Salad, Yuzu Lime

Daou Discovery Paso Robles Chardonnay 2020

Main Course

Choice of One

FREE RANGE TURKEY BREAST

Sweet Yam, Corn Stuffing, Haricot Vert Sage Gravy

ANGUS NEW YORK STEAK

Yukon Gold Potato Gratin, Brussels Sprout, Burgundy Truffle Demi

BUTTERNUT SQUASH RAVIOLI

Rosemary Butter Sauce, Crème Fraîche

LOCAL STRIPE BASS

Celery Root Puree & Chips, Beurre Rouge

ICELANDIC SALMON

Acorn Squash Confit, Farotto, Gremolata

Lyric by Etude Pinot Noir

Dessert

Choice of One

PECAN & WALNUT TART

Bourbon Chocolate Sauce

PUMPKIN CHEESECAKE

Candied Ginger

WARM MOLTEN CHOCOLATE CAKE

Coconut Gelato

EGGNOG CREME BRULEE

Candied Cranberries

Taylor Fladgate Ruby Port

\$95 per person

+ tax & gratuity

Wine Pairing \$22 per person