

Thanksgiving Dinner

THURSDAY, NOVEMBER 24, 2005

MacCALLUM HOUSE RESTAURANT



Menu

ROASTED ZENI RANCH CHESTNUTS

YAM-PARSNIP SOUP WITH DUNGENESS CRAB AND
MELTED MT. MCKINLEY CHEDDAR CROUTE

FUJI APPLE-ENDIVE SALAD WITH ROASTED GOLDEN BEETS,
STELLA CADENTE MEYER LEMON EXTRA VIRGIN OLIVE OIL,
HUMBOLDT FOG CHEVRE AND SPICED HAZELNUTS

ROASTED ROSEMARY-SAGE SCENTED BRANIGAN FARMS
FREE RANGE TURKEY

FIG AND HOUSE CURED HAM STUFFING

WILD MUSHROOM SHERRY GRAVY

MASHED POTATOES WITH LEEKS

ORANGE CRANBERRY CHUTNEY

PROFITEROLES WITH PUMPKIN FRANGELICO ICE CREAM,
SCHARFFEN BERGER CHOCOLATE SAUCE, MENDOCINO HUCKLEBERRIES
AND PUMPKIN SEED BRITTLE

COFFEE, TEA, MILK