



THANKSGIVING ALA CARTE MENU 2009

first course choices

prince edward island steamed mussels

creamy sauvignon blanc broth, tarragon, crispy fries 13

house made garlic sausage

lentils du puy, pearl onions, foie gras mousse 14

endive salad

cabernet poached pears, candied walnuts,
point reyes bleu cheese, walnut pear vinaigrette 12

oak hill farm mixed greens

benziger biodynamic fuyu persimmon, marinated bellweather farms crescenza,
candied marcona almonds, champagne vinaigrette 10

sugar pie pumpkin soup

cinnamon beignets 8



entrée choices

free range turkey

brioche dressing, potato puree, glazed carrots,
brussels sprouts, cranberry marmalade 25

lamb shank

polenta, castel voltruno olives, piquillo peppers, caper berries, lamb jus 19

rainbow trout

haricot verts, almonds, brown butter hollandaise 22

fall squash risotto

Pomegranate foam, crispy sage gremolata 22

herb basted beef tenderloin

Mushroom ravioli, sautéed spigarello, garlic confit, sauce bordelaise 29



SAMPLE THANKSGIVING ALA CARTE MENU 2009

dessert

traditional pumpkin pie

bourbon vanilla bean whipped cream, caramel sauce 8

golden delicious apple pie

cinnamon ice cream, crème fraiche 8

meyers rum pecan tart

caramel sauce, caramel ice cream 8

chocolate s'mores tart

gittard chocolate ganache, fluffy Italian meringue,
gram cracker crust, vanilla ice cream 8



dessert drinks

cuban coffee

charbay tahitian vanilla rum, malibu coconut rum, coffee, cinnamon cayenne chocolate foam 9

edk irish coffee

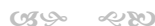
jameson irish whiskey, charbay black walnut liqueur, americano coffee, whipped cream 9

thin mint

baileys irish cream, crème de menthe, crème de cacao, cream, chocolate design 9

bananas foster

cruzan light rum, fresh bananas, choice of caramel or chocolate design 9



Thursday November 29, 2009

Open 3 pm - 8pm

To book a reservation:

el dorado hotel & kitchen www.eldoradosonoma.com info@eldoradosonoma.com 707.996.3030