

CURRENTS  
FINE DINING 

**THANKSGIVING DINNER**

*27 November, 2008 - 11am to 7pm*

*Amuse Bouche*

*Beginnings*

*Butternut Squash Soup, Hazelnut Toffee Dust*

*or*

*Traditional Smoked Salmon Plate, Capers, Minced Shallots, Hard Boiled Egg,  
Cornichon Grilled Toast*

*or*

*Salad of Frissee, Watercress, Port Wine Poached Pears, La Roche Bleu Cheese,  
Honey-Lavender Vinaigrette*

*or*

*Baby Arugula Salad, Marinated Tomatoes, Sherry-Truffle Dressing, Parmesan Crisp*

*Intermezzo*

*Chefs choice of daily sorbet*

*Entrees*

*Sautéed Sea Bass, Lemon-Basil Pesto, Toasted Pine Nut-Sundried Cherry Risotto, Asparagus,  
Roasted Beet Beurre Blanc*

*or*

*Hand Carved Oven Roasted Free Range Turkey, Savory Brioche Dressing, Sweet Potato Puree,  
Haricot Verts with Bacon, Fresh Cranberry Jam, Natural Gravy*

*or*

*Grilled Center Cut Filet of Beef, Yukon Gold Potato Mash, Red Onion Marmalade, Forest  
Mushrooms, Asparagus, Mission Fig Demi*

*Dessert*

*Caramelized Pumpkin Crème Brulee*

*or*

*Sweet Potato Tart, Maple – Cinnamon Ice Cream*

*or*

*Valrhona Chocolate-Dried Cherry Cheesecake, Chocolate Cookie Crust,  
Port Wine – Raspberry Sauce*

*Forty Nine Dollars*

**CHILDREN MENU IS ALSO AVAILABLE**

**FOR RESERVATIONS PLEASE CALL 901-260-3300**