

La Marmotte
Telluride, Colorado
Thanksgiving November 27, 2008

Amuse Bouche
Course One

Creamy Fall Squash Soup

butternut squash, crispy croutons...

or

"Rocket" Salad

arugula, citrus vinaigrette, braised fennel, shaved parmesan cheese...

or

Roasted Beet Salad

goat cheese wontons, balsamic vinegar, olive oil, local greens...

Entrée

Oven Roasted Organic Turkey

sage and thyme gravy, mashed potatoes, creamy sweet potatoes, pearl onions and brussel sprouts, cranberry and orange zest sauce, chorizo sausage stuffing...

or

Slow Roasted Scottish Salmon

tomato and French Bread salad, capers lemon and shallots...

or

Slow Braised Short Ribs

parmesan mashed potatoes, basil pesto

Dessert

Local Golden Delicious Apple Pie

vanilla chantilly, Tahitian vanilla ice cream...

or

Caramel and Pumpkin Cheesecake...

Happy Thanksgiving!
\$50 / \$25 child's portion