

*The Restaurant at*  
Convict·Lake

*Thanksgiving Dinner 2009*

 *Appetizers*

Escargot en Croûte  
with garlic herb butter....\$10.95

Clay Pot Roast Garlic  
extra-virgin olive oil and balsamic vinegar....\$7.95

Blue Crab Louisiana Crayfish Cake  
caramelized lemon, lobster-pink peppercorn  
beurre blanc, avocado relish and grilled cumin pappadams....\$11.95

Baked Brie  
in puff pastry with fresh fruit....\$14.95

\$34.95 per person, \$16.95 children  
Thank you for joining us this evening.  
Please choose one item from each course below.  
Offered above are additional appetizers.

 *First Course*

Mixed Field Greens  
dressed with buttermilk bleu cheese vinaigrette  
or

Convict Caesar  
romaine hearts, herbed garlic croutons, parmesan cheese in classic caesar dressing  
or

Roasted Red Bell Pepper Tortilla Lobster Bisque

 *Entrée Course*

served with spaghetti squash, gingered sweet potato  
purée, hazelnut-smoked-apple-sage stuffing, mashed potatoes & gravy

Herb Roasted Fresh Free-Range Turkey

or

Prime Rib au jus  
with a horseradish chive sauce

or

Fresh Salmon  
pistacio crusted, caramelized onion, caper, lemon lobster beurre blanc

 *Dessert Course*

Vanilla Bean Crème Brûlée   ▪   Traditional Pumpkin Pie  
Apple Mascarpone Strudel   ▪   Butterscotch White Chocolate Chip Cheesecake

*A 18% gratuity will be added to parties of seven or more.*