

Thanksgiving Dinner 2014

Deetjens Big Sur Inn

First Course Choices:

Roasted Butternut Squash Soup

Chive Cremè Fraichè

Grilled Diver Scallop Salad

Asparagus, Beets, Watercress, Potato Chips, Black Truffle Vinaigrette

Roasted Potato, Zucchini & Feta Cheese Cakes

Baby Mix Lettuces, Balsamic Vinaigrette, Honey & Paprika Aioli

Second Course Choices:

Organic Roasted Turkey

Caramelized Apples, Fennel, Carrots, Dry Cherry & Cranberry Stuffing

Roasted Garlic Crushed Potatoes, Cranberry Sauce & Gravy

Grass Fed Filet Mignon

Bacon Wrapped Truffle Potato & Zucchini Cake, Grilled Asparagus, Red Wine Veal Jus

Grilled Sea Catch

Caramelized Fennel, Wild Mushrooms, Baby Carrots, Garlic Green Beans,

Potato Chips with Seafood Saffron Buerre Blanc

Vegetable Ravioli

Chanterelle Mushrooms, Butternut Squash, Asparagus, White Wine & Basil Cremè Fraichè, Parmesan Cheese & Truffle Oil

Third Course Choices:

Warm Big Sur Apple Crisp

Homemade Vanilla Ice Cream

Velvet Dark Chocolate Mousse

Wild Berry Compote

Honey Roasted Pumpkin Bread Pudding

Pumpkin Ice Cream & Caramelized Pecans

Executive Chef: Domingo Santamaria

Sous Chef: Rene Esparza

In keeping with tradition and Grandpa Deetjen's wishes, we strive to serve hearty, simple cuisine from fresh local products using organic, sustainably harvested goods.