

THE CARMEL ROOM 2016

THANKSGIVING

3-COURSE MENU • \$59 ^{plus} tax

SERVED 4PM - 9PM

YOUR CHOICE OF:

Call 702-507-5955
for reservations.

Starters

Roasted Squash Soup • \$9

with Duck Confit and Pickled Currants

-or-

Bitter Greens Salad • \$10

with Hazelnuts, Prosciutto, Honey and Blue Cheese

-or-

Seared Scallops • \$12

with Celery Root, Beets and Apple

Entrees

Traditional Roasted Turkey • \$40

served with Chestnut Dressing, Yukon Potato Puree, Roasted Brussel Sprouts,
Herb Gravy, Cranberry Relish

-or-

Seared King Salmon • \$42

served with Leeks, Bacon, Creme Fraiche and Mustard

-or-

Venison • \$45

served with Parsnip Puree, Walnuts, Cabbage and Golden Raisins

Pastries

Pumpkin Spice Cake • \$10

with English Shortbread, Salty Caramel Sauce and Ginger-honey Ice Cream

-or-

Warm Fall Roasted Pear Galette • \$10

with Gingersnap Crumble, Vanilla Creme Anglaise and Candied Pecan Ice Cream

