



# Enoteca

thanksgiving day | two thousand seventeen | twelve pm to eight pm  
three course prix fixe | adults \$65, children \$22 (12 and under)

## first course

v **GF** **butternut squash soup**  
spiced crème fraîche

v **GF** **harvest salad**  
arugula, roasted butternut squash, spiced pecans, dried cranberries, toasted farro, goat cheese, citrus vinaigrette

**caramelized pork belly + sea scallop**  
korean sauté sauce, cucumber sesame slaw

## second course

**oven-roasted turkey**  
traditional stuffing, sautéed green beans, pan gravy, cranberry sauce

**GF** **garlic + herb crusted prime rib**  
loaded baked potato, sautéed green beans, au jus, horseradish crème fraîche

**aleutian islands halibut**  
coconut, jasmine rice, soy-glazed vegetables, pineapple curry cream

v **truffled ricotta sacchetti**  
roasted butternut squash, heirloom cherry tomatoes, torn basil, pesto cream sauce

**GF** **fire-grilled certified angus filet mignon**  
caramelized shallot whipped potatoes, charred broccolini, shallot red wine reduction, fresh herb butter

## dessert

**GF** **warm callebaut chocolate cake**  
toasted pistachios, house-made whipped cream

**pumpkin pie**  
house-made whipped cream

**berry cobbler**  
pecan crumble, house-made whipped cream

## kids entrees

children 12 and under please

**kid's turkey plate**  
turkey, mash taters and gravy, green beans

**GF** **kid's prime rib plate**  
prime rib, au jus, mash taters and gravy, green beans

## kids desserts

**GF** **ice cream sundae**  
hot fudge, house-made whipped cream

**pumpkin pie**  
house-made whipped cream

v - vegetarian    **GF** - gluten-free

no split plates please | 20% service charge for parties of 8 or more  
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