

Intimate Gourmet Experiences

PERRY THANKSGIVING MENU

11/29/2014

**DOUBLE TOMATO BRUSCHETTA
ANTIPASTI PLATTER**

MIXED GREEN SALAD

BABY GREENS, CRANBERRIES, CANDIED WALNUTS AND GORGONZOLA
WITH RASPBERRY VINAIGRETTE

FRENCH ONION SOUP

MADE WITH SWEET MAUI ONIONS AND TOPPED WITH MELTED
PROVOLONE

SLOW ROASTED ROSEMARY GARLIC PRIME RIB

CRUSTED WITH PEPPERCORNS, ROSEMARY AND GARLIC

ROASTED GARLIC SMASHED POTATOES

**SEARED BALSAMIC BRUSSELS SPROUTS
GREEN BEANS AND CARAMELIZED ONIONS**

PUMPKIN BREAD PUDDING

VANILLA ICE CREAM

The Hidden Table

Chef Russell Landers
916/337-8613

www.thehiddentablegourmet.com