

# VUE

GRILLE & BAR

760.834.3800



## THREE COURSE THANKSGIVING PRIX FIXE

THURSDAY, NOVEMBER 24, 2022

12PM-6PM

### STARTERS *CHOOSE ONE*

SHRIMP LOUIS

ASPARAGUS, EGG, TOMATO, CUCUMBER, AVOCADO, ROMAINE

BUTTERNUT SQUASH SOUP

APPLE, CREME FRAICHE

FALL SALAD

SHAVED RADISH, CHIVES, AVOCADO, ORANGES, CROUTONS AND CHARRED SCALLION DRESSING

SMOKED SALMON LATKES

CAVIAR

BAKED BRIE IN PUFF PASTRY

APRICOT AND HONEY WITH CRANBERRY COULIS

### MAIN COURSE *CHOOSE ONE*

HERB ROASTED TURKEY

CORN BREAD STUFFING, HARICOTS VERTS, SWEET POTATO, WHIPPED POTATO  
CRANBERRY SAUCE, PAN GRAVY

PORT WINE AND CHERRY SAUCE ROASTED DUCK 2 WAYS

SEARED BREST, CONFIT LEG, WILD RICE AND BROCCOLINI

APPLE WOOD SMOKED HAM

BROWN SUGAR MUSTARD GLAZE, SWEET POTATO AND HARICOTS VERTS

6 OZ FILET ROASTED WILD MUSHROOMS

HASSELBACK SWEET POTATO WITH THYME AND MAPLE SYRUP, BROCCOLINI

LOBSTER, SEABASS AND SCALLOPS

LOBSTER, CAPELIN PASTA AND ASPARAGUS

VEGETARIAN LASAGNA

ZUCCHINI, YELLOW SQUASH, EGGPLANT, RICOTTA, MOZZARELLA WITH ROASTED TOMATO

### DESSERTS *CHOOSE ONE*

PUMPKIN PIE

MAPLE WHIPPED CREAM

PECAN PIE

CANDIED GINGER AND RUM

TRIPLE LAYER CHOCOLATE MOUSSE

RASPBERRY SAUCE

BERRY NAPOLEON

FRESH BERRIES, VANILLA PUFF PASTRY CREAM

**80 PER PERSON; CHILDREN (12 & UNDER) 30.95**

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

THANKSGIVING

