

THANKSGIVING DINNER

La Casa Sena

November 24th, 2011

FIRST

'PLANCHA' SEARED ARCTIC CHAR
ACHIOTE CHIMMI CHURRI

Chehalem, Pinot Gris, "3 Vineyard", Willamette Valley, 2008

SECOND

CHOICE OF:

RABBIT CONFIT - PUMPKIN TAMALE
CHIMAYO RED CHILE CREMA

or

"LCS" WALDORF SALAD

BUTTER LETTUCE, GRAPES, SHIRAZ POACHED PEARS, RED CHILE WALNUTS,
CREAMY BLUE — GOAT CHEESE DRESSING

Novelty Hill, Viognier, "Stillwater Creek Vineyard", Columbia Valley, 2007

MAIN

CHOICE OF:

MAPLE — CHIMAYO CHILE GLAZED FREE RANGE TURKEY

SWEET POTATO - FIG STUFFING, SUNDRIED TOMATO WHIPPED POTATOES,
SAUTÉED RED CHARD, GREEN CHILE GRAVY

OR

GRILLED COLORADO LAMB LOIN

HUMBOLDT FOG — PURPLE POTATO GRATIN, HUITLACOCHÉ LAMB JUS, GREEN BEANS

OR

QUINOA — HUBBARD SQUASH TAMALE

FRIED SAGE CREAM, MIXED MUSHROOMS, WHITE TRUFFLE OIL

WITH

Cade Winery, Sauvignon Blanc, Semillon, Napa Valley, 2008

OR

*La Casa Sena, Merlot, Tempranillo, Syrah, Cabernet Franc,
Cabernet Sauvignon, New Mexico 2008*

DESSERT

CHOICE OF:

CHOCOLATE GINGERBREAD CAKE

WARM PEAR SOUP

Elk Cove Vineyards, Ultima White Wine, Willamette Valley, 2008

~~~~~

SIXTY - SIX DOLLARS FOOD ONLY  
WITH SELECTED WINE (1/2 GLASS EACH COURSE)  
IF SERVICE PLEASES TWENTY PERCENT SERVICE ADDED

~~~~~

EXECUTIVE CHEF PATRICK GHARRITY
EXECUTIVE SOUS CHEF ALVARO RAMIREZ