

AKASHA - THANKSGIVING MENU 2009

reservations accepted from 12-7

STARTER - choice of:

WEISER FARMS WINTER SQUASH SOUP

okra cornmeal croutons

FINLEY FARMS LETTUCE & FLORA BELLA ARUGULA

local persimmons & pomegranate arils, aged goat cheese, candied walnuts
mud creek ranch citrus & pomegranate juice vinaigrette

cheddar-bacon biscuits, buttermilk biscuits, cornbread, local honey butter

BIG PLATE - choice of, includes one side dish

SLOW ROASTED TURKEY

white or dark meat, coleman farms sage & chestnut stuffing, mashed potatoes, pan gravy, cranberry chutney

AKASHA'S POMEGRANATE-JALAPENO JELLY GLAZED NIMAN RANCH HAM

cornbread and sausage stuffing, pan gravy, mashed potatoes, cranberry chutney

WILD PEPPERCORN & SAGE ROASTED TOFU (vegan)

mashed potatoes, coleman farms sage & chestnut stuffing, wild mushroom gravy, cranberry chutney

SIDES – choose 1 per guest, additional sides, \$8.00 ea

cornbread and sausage dressing (gluten free)
candied yams with celon cinnamon and brown sugar
brussels sprouts, caramelized pearl onions & niman ranch bacon (or w/out bacon)
mcgrath green bean casserole (vegan)
coleman farms broccoli with roasted weiser garlic
organic cheddar macaroni and cheese with seasoned bread crumbs

OLD FASHIONED PIE BUFFET

classic pumpkin pie
sweet potato pie with candied maple pecans (vegan)
spiced pumpkin cheesecake with gingersnap crust
rustic heirloom apple tart (vegan)
texas style pecan & chocolate bourbon tart
lemon custard pie with meringue
pear and cranberry tart with cinnamon crumble
banana cream pie
toasted coconut cream pie
organic whip cream or soy vanilla crème

**\$55.00 per guest, \$30.00 for children 12 and under (drinks, tax and 20% gratuity not included)
complete take-out menu & full service catering available for Thanksgiving**