

Thanksgiving Dinner

November 23, 2017 at Granlibakken Tahoe

Salad

All guests will be served a salad of mixed greens, cucumber, carrots, tri-colored bell peppers, grape tomatoes, red onions, chèvre, and balsamic vinaigrette.

Dinner and sides are served family style.

Dinner

Classic Roast Turkey Carved Tableside (has butter)

Traditional Home-Style Bread Stuffing (Contains gluten and egg)

Vegan Gluten Free Rice Stuffing with Wild and Brown Rice with Celery, Carrots, Onions, and Mushrooms

Mashed Potatoes and Gravy (Gluten-free. Contains dairy)

Candied Yams (Gluten-free. Contains dairy)

Cauliflower and Leeks with White Cheddar Cream Sauce (contains dairy, gluten free)

Green Beans with Onion, Pimentos, and Garlic (gluten free, contains dairy)

Fresh Cranberries with Cinnamon, Orange, and Cloves (Gluten free, dairy free)

Assorted Rolls and Butter

Vegan Grilled Tempeh, Mushrooms, Onions, Bell Peppers, Broccoli, Diced Potatoes with a Thai Curry Sauce in an Acorn Squash Bowl with Quinoa Pilaf on the side (Vegan, gluten free)

Thanksgiving Dessert Choices:

Apple Cranberry Cobbler with Vanilla Ice Cream (Contains gluten and dairy)

Pumpkin Pie with Whipped Cream on the side (contains gluten and dairy)

Chocolate Decadence Cake with Fresh Berries (Contains gluten and dairy)

Gluten Free Chocolate Lava Cake (Available on request)

Thank you for choosing to spend your Thanksgiving holiday with us. We look forward to celebrating with you!