

reds

RESTAURANT
AT SEDONA ROUGE



Thanksgiving Dinner

Soup or salad

Winter Salad

Baby Kale, Roasted Japanese Sweet Potato, Toasted Pumpkin Seeds,
Caramelized Apples, Tossed with Apple Cider Vinaigrette

OR

Roasted Butternut Squash Soup with Gaufrettes

Entrée Choices

Roasted Free Range Turkey, White and Dark Meat, Whipped Potatoes, Stuffing, Sage Gravy, Baby Vegetables and Orange Cranberry Sauce

Seared Barramundi Sea Bass, Roasted Corn Pico, Almond Rice and Baby Vegetables

Roasted Duck Breast, Pear Cranberry Chutney, Sweet Potato Gratin and Baby Vegetables

Pumpkin Raviolis, Browned Butter Sage Sauce, Toasted Almonds and Fennel Marmalade

Dessert

Caramel Apple Tart with Cranberry Sorbet

Petite Pumpkin Pie with Whipped Cream GF

Pumpkin Cheese Cake with Bourbon Glazed Pecans

\$55 ++ Per Person

Shawn Murphy ~ Executive Chef