



The **BUCKEYE ROADHOUSE**

SERVING MARIN SINCE 1937

THANKSGIVING MENU

NOVEMBER 23RD, 2017

*Assorted Artisan Bread Basket
Garlic Herb Butter & Goat Cheese Spread*

AMUSE BOUCHE

*Dungeness Crab Pillows
Toasted Brioche, Tarragon*

FALL SOUP

*Roasted Butternut Squash and Apple Soup
Cranberry-Pecan Relish*

SALAD COURSE

*Organic Red Romaine,
Fuyu Persimmon, Candied Walnuts, Gorgonzola,
Pear Vinegar, Mint*

MAIN COURSE

*Roasted Natural Fulton Valley Thanksgiving Turkey
Sage-Onion Stuffing with Foraged Mushrooms &
Roasted Garlic
Cranberry Sauce with Cinnamon & Orange
Yukon Gold Mashed Potatoes
Roasted Autumn Vegetables
Our Famous Maple Mashed Yams
Black Truffle-Thyme Gravy*

DESSERT

*Buckeye S'more
Pumpkin Pie with Cinnamon Whipped Cream
Key Lime Meringue*

\$79.00 Prix Fixe per Person, \$25.00 for Children 12 Years and Younger
20% Service Gratuity will be added to all Parties of 5 or More
\$25 Corkage Fee per Bottle
\$35 for Magnum. Please Take Advantage of our Extensive Wine List