



First Course

ROASTED LOCAL BUTTERNUT SOUP

Fried Sage, Hazelnut Oil

Second Course

ARUGULA AND APPLE

Pecans, Gorgonzola, Applewood Smoked Bacon,
Sherry-Poppy Seed Vinaigrette

Entrée Choices

PAPPARDELLE

Mushrooms, Brussel Sprout Leaves and Garlic Confit in
Whole Grain Mustard Brodo, Herbs, Walnuts, Aged Ricotta

PAN-ROASTED PACIFIC SALMON

Caramelized Brussels Sprout Leaves, Tuxedo Risotto Cake with Maple Buerre Noisette

SLOW-ROASTED TURKEY

White and Dark Meat with Yukon Potato Mash, Pan Jus Gravy,
Traditional Sage Stuffing, Cranberry Compote, Green Beans

GRILLED 6OZ. BLACK ANGUS FILET MIGNON

Heirloom Potatoes, Roasted Root Vegetable, Bone Marrow Compound Butter, Tarragon Oil

Dessert

PUMPKIN PIE CHEESECAKE

Toasted Pumpkin Seeds, Salted Caramel,
Gingersnap-Graham Cracker Crust and Chantilly Cream

\$59 per adult ~ \$29 Turkey Dinner for children 12 and under

Menu subject to change based on availability

BENBOW
HISTORIC INN