



THANKSGIVING MENU



STARTERS

FRIED EGG PLANT \$12

Eggplant fried with crispy shallots, bacon, and lemon garlic tahini.

BRUSSEL SPROUTS \$17

Topped with bacon, pecans, and a maple glaze.

DEVILED EGGS \$15

Served with bacon, crispy shallots, and carrot reduction

SALADS

TENDRILS SALAD \$12

Romaine with cucumbers, tomatoes, garbanzo beans and Pecorino cheese with house made lemon thyme vinaigrette.

HARVEST SALAD \$14

Fresh Arugula, local apples, pumpkin seeds, sun dried figs, Parmigiano, sage and pomegranate balsamic vinaigrette.

CAESAR SALAD \$13

Romaine with Parmigiano Reggiano, focaccia croutons, and tomatoes tossed in Caesar dressing.

CARROT CAKE \$12

Moist cinnamon, carrot, pecan cake with a cream cheese frosting.

APPLE COBBLER \$14

Local apples, sweet caramel filling, freshly baked.

ENTREES

PORK ROULADE \$40

Rolled with stuffing and figs, served with roasted potatoes and honey glazed carrots

TURKEY DRUM \$35

Mashed potatoes, honey glazed carrots and cranberry glaze.

TENDERLOIN* \$70

Snake River Farms tenderloin topped with a red wine demi-glace and served with roasted tri color potatoes and fresh seasonal vegetables.

SWEET POTATO HASH \$30

Sweet potatoes, baby kale, seasonal vegetables, marinated portabella mushroom and carrot reduction.

DESSERTS

PUMPKIN PIE \$12

Your favorite holiday dessert baked fresh everyday served with whipped cream.

CRÈME BRULEE \$10

Vanilla custard layered with caramelized sugar.

 Marked items are made without gluten; however, we are not a gluten-free kitchen. Please note there is a risk of cross-contamination for these items.

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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