

RICARDO'S

THANKSGIVING 3 COURSE DINNER
SUNDAY OCTOBER 8TH AND MONDAY OCTOBER 9TH

\$32 ADULTS \$16 KIDS 12 AND UNDER

STARTER

CAESAR SALAD

OR

HARVEST SQUASH SOUP

MAIN COURSE

OVEN ROASTED TURKEY DINNER

WITH HOUSE MASH , STUFFING, HOMEMADE CRANBERRY SAUCE AND SEASONAL VEGETABLES

OR

GRILLED SALMON FILET

WITH A LEMON CAPER CREAM SAUCE, BASMATI RICE AND HARVEST VEGETABLES

OR

GNOCCHI MARIA ROSA

TENDER GNOCCHI SMOTHERED IN A ROSE, BLUSH SAUCE

DESSERT

PUMPKIN PIE

TOPPED WITH FRESH WHIP CREAM

OR

CHEF ROB'S APPLE CRUMBLE

SERVED WITH VANILLA BEAN ICE CREAM