

## **Thanksgiving Day Special**

Free Range Local Julian Cider Brined Roasted Turkey G/F

Country Wheat Stuffing with Shallots and Thyme

Creamy Yukon Gold Mashed Potatoes G/F

Local Sage-Turkey Gravy G/F

Butternut Squash Kale Sautee

Special Raw Cranberry Sauce G/F

\$50.00 for Adults

\$40 for Youth Under Twelve

## **Vegan/Vegetarian Special**

Chef's Mercy Vegan Plate

Marinated and Grilled Portobello Mushroom

Beyond Quinoa Pate

Butternut Squash-Kale Sautee

Avocado and Pine Nut Balsamic Reduction

Special Raw Cranberry Sauce On the Side G/F

\$40.00

## **Other Special Entrees**

Pistachio Crusted Rack of Lamb with two Double Chops and  
Chef's Honey-Mustard Sauce G/F

Country Wheat Stuffing with Shallots and Thyme

Creamy Yukon Gold Mashed Potatoes G/F

Butternut Squash-Kale Sautee G/F

Special Raw Cranberry Sauce On the Side G/F

\$58.00

Pan Seared Ribeye Steak with Truffle Butter

Creamy Yukon Gold Mashed Potatoes

Butternut Squash-Kale Sautee

Special Raw Cranberry Sauce on the Side

\$68.00

Pistachio Crusted Faroe Island Salmon G/F

Country Wheat Stuffing with Shallots and Thyme

Creamy Yukon Gold Mashed Potatoes G/F

Butternut Squash-Kale Sautee G/F

Special Raw Cranberry Sauce On the Side G/F

\$48.00

## Handcrafted Desserts

**Pecan Crusted Dutch Apple Cobbler with Vanilla Bean Ice Cream and**


**Caramel/Brandy Sauce 15.00**

**Chambord Crème Brûlée** Chilled Custard, Caramelized Sugar G/F 15.00

**Pastry Chef's Special Pumpkin Cheesecake with Whip Caramel Cream 15.00**

**Triple Layer Cream Cheese Carrot Cake G/F 18.00**

## Non Alcoholic Beverages:

 Fresh Pressed **Julian Apple Cider** 4.00    Apple Palmer (Iced Tea/Julian Apple Cider) 4.50  
Sparkling Apple Cider 4.00    Sparkling Water: Sm/Med/Lg    Fresh Brewed Black Iced  
Tea 3.00

Coke, Diet, 7up 3.50    **Bottled:** Bundaberg Ginger Soda, Root Beer or Orange Cream Soda 4.50  
House Spiced Hot Apple Cider 4.00    Hot Chocolate with Whip Cream 4.00  
Hot Tea (Black, Green & Herbal) 4.00



**Café Moto** Fair Trade/ Organic, Caffeinated or Decaffeinated Drip Coffee: 4.00

**Café Moto** Fair Trade/ Organic French Press Coffee for One or Two: 5.50/8.50

## Beer:

Choice of Rotating Draft Beers: 7.50    Bottled: Coors Light, Dos Equis or Non-Alcoholic 4.50

## Hard Ciders and Hard Seltzers

 12oz **Julian** Harvest Apple Hard Cider 6.95     22oz **Julian** Apple Pie or Cherry Bomb  
Hard Cider 13.00

750 ML **Raging Cider & Mead Company** Season Recap – A Sparkling Apple/Grape Wine  
30.00

**Stone Brewing** Buena Vida Hard Watermelon Lime Seltzer or Hard Mango Seltzer 4.50

Full Sommelier & Chef Curated Wine List Available



## **Thanksgiving Day at Jeremy's on the Hill**

*Happy Thanksgiving from our entire team and thank you for joining us today! We are pleased to offer the following limited menu offerings on this special holiday from our family to yours. Our full menu will be available again starting tomorrow. Please understand we will not be able to offer any special sides or substitutions due to the business of this wonderful holiday. Also, we may not be able to split multiple checks.*

*Tables under 4 guests are reserved for a maximum of 90 minutes.*

*Larger tables are reserved for a maximum two hours.*

## Appetizing Starters & Light Grazing

**Pumpkin Almond Bisque G/F Bowl 15.00**

**Lobster Bisque Bowl 15.00**

**Signature Cheese and Charcuterie Board** Pt. Reyes Blue, Belton Farms Port Wine Derby, Pistachio crusted Boursin, Manchego, Shaved Truffle Salami, Prosciutto, Taro Chips, Apple-Cherry Chutney, Apples, House Pickled Onion, and Sliced Baguette

*(Can be made G/F on Request)*

**Jeremy's Famous Brussels Sprouts:** Served Crispy in House Ponzu!

**Half Order 13.00<sup>VEG</sup>**

**Devils on Horseback** Palm Desert Dates Stuffed with Cave Aged Blue Cheese, Wrapped in Prosciutto with a Maple Bourbon Glaze 15.00