



GABRIEL'S

bar & restaurant

Thanksgiving 3 Course Prix fixe \$165



Appetizer
(choice of one)

Butternut Squash Soup

Puree of roasted butternut squash, with a touch of cream

Arugula Salad

Baby Arugula, dressed with balsamic vinaigrette, aged parmesan cheese

Beet Salad

Rainbow baby beets, figs, candied hazelnuts, orange segments, ricotta spread

Artichoke Croquette

Crispy artichoke & potato croquette with parmesan sauce

Calamari Fritti

Marinated and fried calamari, side of spicy marinara sauce

Shrimp Cocktail

Chilled shrimp, spicy horseradish cocktail sauce, fresh lemon

Entree
(choice of one)

Roasted Organic Turkey

Apple chestnut stuffing, brussel sprouts, and garlic mashed potatoes, topped with gravy and cranberry sauce

Mushroom Ravioli

Handcrafted Ravioli stuffed with mushroom, Mushroom Broth

Butternut Squash Ravioli

Ravioli with Brown butter and sage sauce

Colorado Lamb Chops

Asparagus and scalloped potatoes with truffle honey sauce

Dover Sole

Alla francese with asparagus and polenta

Tagliatelle Bolognese

Veal, Beef, and Pancetta bolognese, creamy tomato sauce

New York Strip Steak

14 oz. wood grilled with scalloped potatoes and asparagus

Dessert
(choice of one)

Apple Cobbler with Vanilla Gelato

Pumpkin Pie with whipped cream and Vanilla Gelato

Homemade Tiramisu

Ferrero Rocher Chocolate Tart

Kids Menu Available