

# HAPPY Thanksgiving

Dinner for Two | 78

Pre-order by Friday, November 20, by 6pm  
Pick-up Wednesday, November 25, between 12pm-6pm

All items have been fully cooked and packaged cold  
Re-heating instructions will be provided with each order

## Starters

**Butternut Squash Leek Soup** (gluten-free)  
Chives, sour cream

**Autumn Slaw Salad** (vegan, gluten-free)  
Heirloom cabbage kale salad, toasted almonds,  
grapes, dried cranberries, maple dijon dressing

## Sides

**Orange, Ginger, Cranberry Relish** (gluten-free, contains onions)

**Creamy Mashed Potatoes** (gluten-free)

**Caramelized Onion, Corn, Sourdough Bread Stuffing**

**Classic Gravy**

**Honey Chilli Roasted Carrots** (gluten-free)  
Parsley, pumpkin seed gremolata

**Roasted Brussels Sprouts** (gluten-free)  
Sweet potato green bean medley, balsamic glaze

## Main Course (Select one)

**Apple Cider Thyme Roasted Turkey** (gluten-free)

**Citrus Mont Lassen Baked Trout** (gluten-free)

**Organic Stuffed Delicata Squash** (vegan)  
Wild rice, leeks, cremini mushrooms, dried cherries

## Dessert (Select one)

**Classic Pumpkin Pie**  
Cinnamon creme fraiche

**Apple Pie Coconut Panna Cotta** (vegan, gluten-free)

Executive Chef Fabrice Marcon, MCF

BCC Members receive 30% discount and dining minimum applies

Menu items subject to change based on availability. Substitutions and/or additions cannot be accommodated.

Our restaurant offers products with nuts, butter, eggs, alliums, wheat, gluten and dairy. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, allium or wheat/gluten allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.