

thanksgiving menu

westin waltham – boston

november 26, 2009

starters

silky butternut squash soup

cinnamon crème dollop

or

pear & bleu cheese salad

mesclun greens, anjou pears spicy

cashews, port wine vinaigrette

entree

traditional slow roasted tom turkey breast served

with fresh cranberry relish, giblet gravy

or

sea salt pepper dusted

rib eye steak

served with pan au jus

entrée served with whipped golden potato

cranberry corn pudding and haricot vert

happy ending

pumpkin cheesecake

or

apple strudel vanilla ice, caramel drizzles