

# Thanksgiving Dinner

## THE FIRST CABIN RESTAURANT

Thursday, November 26th ✨ 1:00 - 8:00 pm

Enjoy a four-course traditional Thanksgiving feast in our beautiful restaurant overlooking the Newport Bay. Live piano music enhances this festive evening with delightful melodies and family favorites.

### Menu

#### FIRST COURSE

Arugula and Limestone Lettuce  
Roasted Beets, Humboldt Fog Goat Cheese,  
Crispy Prosciutto with Pomegranate Vinaigrette

#### SECOND COURSE

Roasted Butternut Squash Soup  
Chervil Chantilly and Tiny Croutons  
OR  
Cured Gravlax and Smoked Trout Mousseline  
Deviled Egg, Ficelle Crostini and Dill Mustard Dressing

#### ENTRÉE

Roasted Tom Turkey with Autumn Harvest Stuffing  
Winter Vegetables, Roasted Yams and Orange-Cranberry Relish  
OR  
Tender Roasted Prime Rib of Beef  
Whipped Potatoes, Steamed Broccoli and Maple Glazed Carrots  
OR  
Seared Chilean Sea Bass  
On Sun-dried Tomato Polenta, Artichokes and Lemon Beurre Blanc

#### DESSERT

Pumpkin Crème Brûlée  
with Cinnamon Whipped Cream  
OR  
Warm Apple Caramel Walnut Tart à la Mode  
OR  
Roasted Pecan Cranberry Bread Pudding  
with Rum Raisin Ice Cream

\$68.00 Adults\* • \$34.00\* Children 4-12

*Membership discounts apply.*

# Thanksgiving Dinner

Members Only

## THE BAY CLUB GRILL

Thursday, November 26th ✨ 1:00 - 8:00 pm

The Bay Club Grill will present an elegant four-course Thanksgiving Feast.

### Menu

#### FIRST COURSE

Baby Arugula with Fresh Pears and Dried Cranberries  
Roasted Walnuts, Maytag Blue Cheese and  
Caramelized Honey Balsamic Vinaigrette

#### SECOND COURSE

Roasted Cinderella Pumpkin Bisque  
Austrian Pumpkin Seed Oil Drizzle  
OR  
Portobello Mushroom Ravioli  
On Spoon Leaf Spinach, Hazelnut Sage Noisette Butter  
and Balsamic Reduction

#### ENTRÉE

Roasted Tom Turkey with Autumn Harvest Stuffing  
Buttered Yams, Green Beans and Orange-Cranberry Relish  
OR  
Tender Roasted Prime Rib  
Whipped Potatoes, Maple Glazed Carrots and Horseradish Chantilly  
OR  
Baked Lemon Sole Stuffed with Lump Crab  
Wilted Spinach, Whipped Potatoes and Pomegranate Beurre Blanc

#### DESSERT

Pumpkin Crème Brûlée  
with Cinnamon Whipped Cream  
OR  
Roasted Pecan Cranberry Bread Pudding  
with Rum Raisin Ice Cream  
OR  
Warm Apple Caramel Walnut Tart à la Mode

\$62.00\* Adults • \$31.00\* Children 4-12

For all Holiday Dining Reservations,  
please call (949) 630-4145

\*Tax and gratuity not included.  
Reservations are required and the 48 hour cancellation policy of \$25 per person will apply.