



PROVINCE URBAN KITCHEN & BAR

THANKSGIVING DINNER

NOVEMBER 26TH 2015

4:00 PM – 10:00 PM

SOUP OR SALAD

CHOICE OF

BUTTERNUT SQUASH BISQUE

CORNBREAD CROUTONS, BOURBON CREMA

OR

SEASONAL HOUSE SALAD

FIELD GREENS, CRANBERRIES, CUCUMBERS, HEIRLOOM TOMATOES

ROASTED PECANS, SERVED WITH A BAKED APPLE VINAIGRETTE

ENTRÉE COURSE

CHOICE OF

TRADITIONAL TURKEY FEAST

WHITE & DARK MEAT, APPLE SAUSAGE STUFFING, SMASHED POTATOES

CANDIED YAMS, BRUSSELS SPROUTS, CORN BREAD

\$36

CARAMELIZED JUMBO SCALLOPS

SERVED OVER FORAGED MUSHROOM RISOTTO AND FINISHED WITH CITRUS FENNEL SALAD

\$42

COLORADO LAMB RACK

ROASTED GARLIC & CHIVE MASHED POTATOES, GRILLED ASPARAGUS, MINT CHIMICHURRI

\$48

DESSERT

CHOICE OF

WARM PUMPKIN BREAD PUDDING

SALTED CARAMEL, VANILLA BEAN GELATO

OR

DOUBLE CHOCOLATE FUDGE BROWNIE

CANDIED WALNUTS, SALTED CARAMEL GELATO

IN THE KITCHEN ~ EXECUTIVE CHEF MARTIN A. SCOTT

RESERVATIONS: (602)-429-3600