

THE RICHARD & HELEN

THOMAS CLUB

*fall 2024*

# DINNER

*includes an appetizer, entree, and dessert selection for seventy-five dollars per person  
credit card only*

## **BROCCOLI CHEDDAR SOUP**

bread bowl

## **POTATO AND LEEK SOUP**

chive oil, bacon bits

## **RAINBOW BEETS AND PEARS**

hazelnut, arugula, umami miso honey vinaigrette

## **KALE AND APPLE**

granny smith apple, shaved carrot, dried cherry, candied walnut, goat cheese, apple cider vinaigrette

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## **SALMON**

Japanese sweet potato, miso caramel, crushed peanuts, cilantro

## **TRUFFLED CHICKEN**

whipped yucca, asparagus, peas, truffle cream, truffle oil, fines herbs

## **THREE MEAT LASAGNA**

## **SQUASH LA BOMBA RISOTTO**

squash cream, torched squash, brown butter bits, fried sage, parmesan

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# DESSERT

## **PUMPKIN CHEESECAKE**

marcona almond, graham cracker crumb crust, candied praline whipped cream, caramel sauce

## **MAPLE APPLE UPSIDE DOWN CAKE**

rum caramel, whipped cream

## **SORBET + GELATO**

seasonal flavors

*drip coffee or hot tea offered with dessert*

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

**EXECUTIVE CHEF LEO MOSLEMIAN**



VEGETARIAN



VEGAN



AVOIDING GLUTEN