



The Village Inn & Restaurant
Wishes You a Happy 2011 Thanksgiving

**Marinated Artichoke Hearts, Assorted Peppers & Olives
And Our Traditional Savory Roasted Pecans**

Glazed Butternut Squash Soup

Enjoy this soup with a glass of Balletto Gewurztraminer 6.25

Followed By

Sonoma Baby Lettuces with Pomegranate Vinaigrette

Red Onions, Laura Chenel Goat Cheese

**Serving 3:00PM to 7:00PM
Reservations Requested**

And Your Choice of Entrée

Fresh Roasted Young Turkey 27.00

Fresh-Baked Traditional Stuffing with Italian Sausage and Caramelized Apples & Onions.
Natural Pan Gravy & Whole Cranberry Compote

Turkey & Pinot Noir – A perfect match with a glass of Wild Hog Pinot Noir 9.00

Crab-Stuffed Fresh Salmon 33.00

With a Classic Beurre Blanc

Delicious with a glass of Hart's Desire Sauvignon Blanc 7.25

Roasted Veal Chop 34.00

With a Wild Mushroom Marsala Sauce

Splendid with a glass of Limerick Lane Zinfandel 10.00

Roasted Whole Glazed Acorn Squash 25.00

Filled with Red Wheat Berry, Brown, Red and Wild Rice, Dried Cranberries and Toasted Walnuts
Served with Mixed Baby Vegetables

Paired with a glass of Kunde Merlot – Delish! 8.00

All entrees are accompanied by a blend of Yukon Gold and Sweet Mashed Potatoes,
Fresh Green Beans Amandine and House-Baked Warm Breads with Soft Sweet Butter

Homemade Desserts

Fresh Pumpkin Cheesecake 6.95

Warm House-Made Baked Gravenstein Apple Pie 7.25

Topped with Vanilla Ice Cream & Toasted Pecans

For your convenience, a service charge of 20% will be added to parties over five guests
Corkage \$15.00 per 750ml Sorry, no split orders. Children under 11 years at 75%

John Crespo – Executive Chef Amanda Jacobs – Sous Chef



On the Russian River ~ 20822 River Boulevard ~ MONTE RIO Vacation Wonderland

Telephone 707-865-2304

www.villageinn-ca.com