

Lighthouse THANKSGIVING

Thanksgiving Plate

MARY'S FREE RANGE ROAST TURKEY BREAST & BRAISED TURKEY LEG, TURKEY GRAVY, POTATO PUREE, ROASTED BRUSSELS SPROUTS WITH BACON, FENNEL SAUSAGE STUFFING, BLOOM CREEK CRANBERRY SAUCE, DINNER ROLL AND PUMPKIN PIE \$49

SIDES \$9 EACH

FENNEL SAUSAGE STUFFING

ROASTED BRUSSELS SPROUTS WITH BACON

POTATO PUREE

SAUTÉED KALE

SMALL PLATES

Avenue Bread Baguette

GRILLED WITH SALTED BUTTER \$6

Clam Chowder

CLAMS WITH BACON, FINGERLING POTATOES & HEDLIN FARM CAULIFLOWER CREAM \$16

Garden Salad

BUTTER LETTUCE WITH FRESH HERBS & APPLE CIDER VINAIGRETTE \$9

Dungeness Crab

DEVILED EGGS TOPPED WITH DUNGENESS CRAB & FRESH HERBS \$14

Cheese Plate

SELECTION OF LOCAL CHEESE WITH SEASONAL COMPOTE & FLYING BIRD BOTANICAL HONEY \$19

ALLERGIES:

OUR MENU CONTAINS ALLERGENS THAT MAY NOT BE OBVIOUS FROM THE DESCRIPTIONS, WE CANNOT ALWAYS ACCOMMODATE EXTENSIVE FOOD SENSITIVITIES. AVERSIONS TO ONIONS, GARLIC, NATURAL SWEETENERS/SUGAR AND NUTS ARE PARTICULARLY DIFFICULT TO ACCOMMODATE. WHILE MOST INGREDIENTS ARE LISTED ON THE MENU CROSS CONTAMINATION MAY OCCUR.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS

LARGE PLATES

Neah Bay Halibut

PAN ROASTED HALIBUT WITH FINGERLING POTATOES & CHANTERELLES \$39

Northwest Bouillabaisse

SALMON, HALIBUT, ALBACORE, MUSSELS, CLAMS & CYRUS SAFFRON \$38

Cascadia Mushroom Risotto (VEGAN)

PORCINI, LIONS MANE & OYSTER MUSHROOMS \$32

Lighthouse Beef Burger

HALF POUND WAGYU BEEF, CARAMELIZED ONIONS, BEECHER'S JUST JACK, AIOLI & FRENCH FRIES \$19

Steak Frites

DOUBLE R RANCH BUTCHERS CUT WITH COGNAC BUTTER & FRENCH FRIES \$28

Rib Eye 36 oz for 2

SAINT HELENS BEEF RIB EYE & ROASTED VIVA FARM CARROTS WITH BOW HILL HONEY & THYME \$80

LIGHTHOUSE SWEETS

Pumpkin Pie

TEN FOLD FARM HONEY ROASTED PUMPKIN AND VANILLA WHIPPED CREAM \$10

Chai & Honey Custard

FLYINGBIRD BOTANICAL CEDARWOOD CHAI, ALPINE HONEY & CINNAMON CRUMBLE \$10

Caramel Apple Tart

TONNEMAKERS FARM HONEYCRISP APPLES & VANILLA ICE CREAM \$14

Chocolate Pot de Creme

THEO CHOCOLATE CUSTARD & MERINGUE \$12

Lopez Island Creamery

SEASONAL ICE CREAM OR SORBET \$7

