

\$45 per person

Includes One Appetizer, One Entree & One Dessert Does not include tax, gratuity, or drinks 520-393-1933

APPETIZERS

Roasted Butternut Squash Soup

Topped with basil pesto & creme fraiche.

Fall Duck Salad

Mixed greens, candied pecans, dried cranberries, crumble blue cheese, red onions, heirloom tomatoes, & balsamic dressing.

Canoa Ranch Garden Salad

Mixed greens, tomatoes, red onions, tri-colored carrots, cucumbers & choice of dressings.

ENTREES

Stuffed Turkey Breast

Prosciutto stuffing, mashed potatoes, caramelized bacon, onions, green beans, served with brown gravy and house made cranberry-orange sauce.

Roasted Maple Glazed Pork Loin

Roasted butternut squash & caramelized bacon, onions, green beans, served with cinnamon-brown sugar apple chutney.

Grilled Angus NY Strip

Mashed potatoes & garlic-dill buttered broccolini.

Maine Lobster Gnocchi

Crispy beurre noisette garlic dill, grilled asparagus tips, fire roasted corn & heavy cream. Topped with lemon, olive oil & black truffle pecorino cheese.

DESSERTS

Pumpkin Pie
Served with whipped cream, candied pecans, crunchy while chocolate pearls

Apple Crumble Pie

Served with vanilla bean ice cream, whipped cream, and caramel

Chocolate Hazelnut Mousse Cake

Rich hazelnut truffle chocolate mousse cake. Served with raspberry puree & crunchy dark chocolate pearls