



*Wild Thyme
Deli & Café
2011 Holiday Menu*



Herb Crusted Prime Rib of Beef

*~Salinas Valley Greens~
Spiced Pecans, Dried Cranberries
Bleu Cheese Crumbles
Served with an Orange
Balsamic Vinaigrette*

*~Herb Crusted Prime Rib of Beef~
Horseradish Crème & Au Jus*

~Rosemary-Garlic Bread Pudding~

*~Au Gratin Potatoes~
Layered with Cheese and Cream*

*~Traditional Green Bean Casserole~
Topped with Crispy Onions*

~Fresh Rolls and Creamy Butter~

*~Dessert~
Gingerbread Trifle
Mascarpone Cream,
Candied Cranberries & Kumquats*

*~Dinner for Ten~
\$350.00 + Tax*

*~Dinner for Two~
\$68.00 + Tax*

Pineapple Mustard Glazed Ham

*~Salinas Valley Greens~
Spiced Pecans, Dried Cranberries
Bleu Cheese Crumbles
Served with an Orange
Balsamic Vinaigrette*

*~Pineapple Mustard Glazed Ham~
Citrus Glaze*

*~Gingered Sweet Potatoes~
Maple Brown Sugar
& Walnut Crumble*

*~Au Gratin Potatoes~
Layered with Cheese and Cream*

*~Traditional Green Bean Casserole~
Topped with Crispy Onions*

~Fresh Rolls and Creamy Butter~

*~Dessert~
Gingerbread Trifle
Mascarpone Cream,
Candied Cranberries & Kumquats*

*~Dinner for Ten~
\$240.00 + Tax*

*~Dinner for Two~
\$50.00 + Tax*