

THE NICKEL

THANKSGIVING DINNER 2017

FIRST COURSE // CHOICE OF

NICKEL SALAD

BABY GREENS + RED ONIONS + RADISH + FOURME D'AMBERT + RED WINE VINAIGRETTE

SQUASH SOUP

MAPLE BREADCRUMBS + FALL HERBS

SECOND COURSE // CHOICE OF

SMOKED TURKEY BREAST

CRANBERRY SAUCE

BRAISED PORK

CELERY ROOT PUREE

PRIME RIB

HORSERADISH CREAM

ABALONE MUSHROOM

FRENCH GREEN LENTILS + TURNIPS

FAMILY STYLE SIDES

CORNBREAD STUFFING

GREEN BEANS WITH BACON

MASHED POTATOES

YAMS

DESSERT // CHOICE OF

PUMPKIN PIE

PECAN PIE

CHOCOLATE TART

RESERVATIONS ARE NOW AVAILABLE FOR THE NICKEL'S THANKSGIVING DINNER
CALL 720-889-2127 FOR MORE INFORMATION OR TO RESERVE YOUR PARTY
THURSDAY, NOVEMBER 23RD, 2017 FROM 11AM - 7PM

THIS EVENING'S MENU WAS PROUDLY PREPARED FOR YOU BY OUR CHEF DE CUISINE RUSSELL STIPPICH, SOUS CHEFS MATT MABERRY AND ZACH PATZ, CHEFS SAMUEL, MICHAEL, ZACH, JERRY, ANNA, HOLLY, BRIAN, ROBERT AND JOSE
