

PEAK HARVEST FESTIVAL PUMPKIN

"Each year, the Great Pumpkin rises out of the pumpkin patch that he thinks is the most sincere. He's gotta pick this one. He's got to. I don't see how a pumpkin patch can be more sincere than this one." - Charles M. Schulz

A welcome harbinger of late fall and a symbol of harvest bounty, the pumpkin is a seasonal favorite that is as much a part of American and Native American traditions as it is a delicious, versatile food staple with edible flesh, flowers, and seeds. The most common image of a pumpkin includes a flickering candle and a wide grin with the intention of warding off evil spirits. However, pumpkin is a member of the genus Cucurbits which includes most squashes and gourds and its name derives from "pepon" – the Greek word for "large melon." As a nutritional source, pumpkins contain potassium, Vitamin A, and is 90% water by volume.

Please join us as we harness this legendary fruit into specially crafted fall fare.

STARTER

Cinderella Pumpkin Bisque

Lobster Medallion, Toasted Pepitas, Micro Celery

Hendry Al Barino, Napa Valley, CA

MAIN

USDA Certified Angus Filet Mignon

Butternut Squash Purée, Micro Cilantro, Rosemary Infused Crisped
Potato, Point Reyes Blue Cheese, Sage Demi-Glace

*Monticello Vineyards, "Jefferson Cuvee", Cabernet Sauvignon,
Napa Valley, CA*

DESSERT

Spice Pumpkin Cheesecake

Pumpkin Cremeaux, Pumpkin Sponge Cake, Pumpkin Jelly,
Candied California Almond

Dr. Loosen, Eroica Riesling, Columbia Valley, WA



\$79 per person | \$39 wine pairing

Individual Course Pricing Available: Starter \$23 | Main \$48 | Dessert \$15

Prices do not include tax or gratuity

MORGAN'S
in The Desert