



HAPPY T H A N K S G I V I N G

\$165 per adult | \$65 per child (12 and under)

FOR THE TABLE

House-Made Biscuits

Sun-Dried Tomato Parmesan and Sour Cream

APPETIZERS

Butternut Squash Velouté

Miniature Maryland Crab Cake, Fresno Chili Oil

Artisan Lettuce

Honeycrisp Apple, Pomegranate, Candied Pecan
Farmstead Point Reyes Blue Cheese, Apple Cider Honey Dressing

Apulia Burrata

Earth & Eats Red Beets, Sicilian Pistachio, Aged Balsamico di Modena
Micro Arugula

ENTRÉES

Roasted Black Heritage Turkey

Chestnut Sage Stuffing, Haricots Verts, Maple Sweet Potato Cake
Homemade Bourbon Gravy, Cranberry Relish

Seared Akaroa King Salmon

Fall Vegetable Farro, Charred Broccolini, Pomegranate Reduction

Amarone-Braised Creekstone Farm Beef Short Ribs

Heirloom Baby Carrots, Chive Polenta, King Trumpet Mushroom

Amalfi Ricotta Gnocchi au Gratin

Forest Mushrooms, Parmigiano Vacche Rosse, Black Truffle Cream

DESSERTS

Red Kuri Pumpkin Pie

Butterscotch Pudding, Gingerbread Caramelized Meringue, Frozen Pecan

Maple Bourbon Vacherin

Apple Cardamom Compote, Apple Cider, Cinnamon Crunchy Meringue

Dark Chocolate Coffee Petit Gâteau

Latte Macchiato Cream, Chocolate Soil, Mulled Wine Blackcurrant Reduction

Vegetarian Options Will Be Made Available

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

***For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

