

THANKSGIVING

\$150 PER PERSON PRIX FIXE MENU
\$75 PER CHILD 2 COURSE PRIX FIXE MENU

APPETIZER

Cauliflower soup with Atlantic lobster, tarragon, lemon creme

OR

Beet & Gorgonzola salad with walnut- apple vinaigrette, candied walnuts & fines herbes

OR

Hamachi Crudo with grapefruit, avocado, cilantro, umami reduction

OR

Honey Roasted Carrots with herbed local yogurt, winter citrus & roasted pumpkin seeds

ENTRÉE

Heritage Turkey with cranberry, cornbread stuffing, poultry gravy & braised greens

OR

Red Wine Braised Short Rib with wild mushrooms ragu, confit sunchokes & onion soubise

OR

Branzino with celery root , local shaved apples, chanterelles & watercress

OR

Roasted Delicata Squash farro, pine nuts, pepitas, golden raisins, squash puree

DESSERT

Vanilla Bean Creme Brulee w/ gluten free lemon madeleines

OR

Sono Bakery Apple Pie w/ Whipped Cream

OR

Gluten Free Carrot Cake, orange marmalade, creme diplomat, pistachios

SUPPLEMENTS FOR THE TABLE

Iberian Jamon with sourdough, tomato confit,
roasted garlic & new harvest olive oil

\$38

Jumbo Shrimp Cocktail with smoked cocktail sauce, tabasco & lemon

\$5 each

Tuna Tartare with pimenton aioli, chili oil, bitter greens, lime, rice crisp

\$28

Wagyu Beef Tartare with pommes darphin, ramp crema

\$28

Roasted oysters with sweet potato butter, herbs

\$28

Fresh Shaved Truffles

5 grams for \$20- added to any dish

SIDES

\$15 each

Whipped Potatoes w/ roasted garlic parsley butter

Sweet Potatoes w/ honey butter & pecans

Smoked Cauliflower w/ buttermilk dill & lemon

Roasted Carrots w/ spiced crema