



Thanksgiving Dinner

STARTERS

SOUP DU JOUR

TUNA TARTARE

*heirloom radish, avocado,
citrus-soy emulsion, & crispy rice*

MARKET GREENS

*red onions, fines herbs, tomato, shaved radish, honey
dressing*

BABY BEETS & MACHE

goat cheese mousse, toasted hazelnut

BUTTERNUT SQUASH RISOTTO

brown butter crumble, parmigiano reggiano, fried sage

SIDES

\$9 additional

POMMES PUREE

SEASONAL ROASTED VEGETABLES

TRIPLE MAC & CHEESE

brie, Parmigiano - Reggiano, aged cheddar

CANDIED YAMS

pecan streusel

ENTREES

NY STRIP PRIME STEAK

pommes puree & sautéed spinach

GLAZED DUCK BREAST

*forbidden rice, braised fennel, huckleberry
gastrique*

SCOTTISH SALMON

fennel, capers & parsley-lemon vinaigrette

ROASTED WINTER SQUASH

black rice, sauce pipian

HERB ROASTED HERITAGE TURKEY

*traditional bread stuffing, pommes puree, cranberry
relish*

DESSERTS

CARAMEL APPLE BREAD PUDDING

served warm with caramelized apples and whipped cream

PUMPKIN PIE

maple meringue, caramel, salted pepitas

CHOCOLATE WALNUT TART

walnut graham crust, fudge brownie, chocolate cream