



Thanksgiving Dinner

STARTERS

First Course

SOUP DU JOUR

TUNA TARTARE

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

MARKET GREENS

*red onions, fines herbes, 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

POMMES PURÉE

SEASONAL ROASTED VEGETABLES

TRIPLE MAC & CHEESE

brie, parmigiano-reggiano, aged cheddar

CANDIED YAMS

pecan streusel

ENTRÉES

Second Course

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 purée,
cranberry relish*

DESSERTS

Third Course

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