



THANKSGIVING MENU

Adults: \$125 / À La Carte Menu for Children 12 & under
Seating Times Available 11:30am-2:30pm and 5:30pm-9pm

A GIFT FROM THE KITCHEN

Salt and Vinegar Poultry Skins

1ST COURSE

(Choice of)

Fairytale Pumpkin Soup - *crispy delicata, pecan crème, bay, butternut*

Ahi Crudo - *asian pear, coco nib, balsamic, soy*

Risotto - *fall gourds, pepitas, sage*

BLT Toast - *aged beef bacon, watercress, tomato jam*

Add on White truffle supplement - \$30

2ND COURSE

(Choice of)

Burrata and Bitter Greens - *endive, arugula, fennel, ancient lemon vinaigrette*

Hidden Rose Apple Waldorf Salad - *walnut, celery, grape, shallot, champagne dressing*

Beets In Autumn - *charred grapefruit, mascarpone, salsify, black lime*

63 Degree Tuscan Ceasar - *kale, crostini, 63 degree egg, anchovy*

3RD COURSE FAMILY STYLE

Buttermilk Brined Turkey

SIDES FOR THE TABLE

Duck tallow cornbread stuffing, cranberry, bacon brussel sprouts,
honey glazed carrots, green bean casserole, foie gras gravy

ADD ON

(For \$15 per person)

Dry Aged Prime Rib

Locally Sourced Whole Fish

VEGETARIAN OPTION

Salt baked Celery Root and Maitake

Truffle, Bay, Kombu broth

THANKSGIVING DESSERTS

Assortment of mini desserts to share for the table.