

Happy Thanksgiving

To Start

Carrot & Apple Soup

cucumber, mint crema

Comice Pear, Maple Glazed Pecans, Skyhill Farms Goat Cheese Salad

organic mixed baby greens, lemon thyme vinaigrette

Baked Skyhill Farms Goat Cheese with Miso Fuyu Persimmon Jam

baby frisee, black spanish radish, lemon, toasted garlic boulot

Fall Mushroom Conserva in Puff Pastry

braised greens, cognac demi

Entrées

Mulled Cider Brined Turkey Two Ways

creme fraiche mashed potatoes, smoked bacon & mushroom cornbread dressing, brussels sprouts

52

Baked Citrus Soy Atlantic Salmon

mustard greens, butternut squash, shiitake mushrooms, crisp rice

56

Red Wine Braised Colorado Lamb Shank

creamy polenta, pomegranate - fuyu persimmon salsa

59

Grilled White Sea Bass, Saffron Aioli

leek, caper, artichoke barigoule, fingerling potatoes

62

Sautéed Ribeye Steak, Cognac - Green Peppercorn Demi

grana padano potato gratin, garlic broccolini

75

Desserts

Flourless Chocolate Almond Cake

chocolate almond ganache, marscapone mousse, brandied cherries

Caramel Panna Cotta

vanilla poached pears, rosemary pecans, moscato reduction

Apple Ginger Sorbet

bourbon caramel, coconut tuile

Children's Menu

beverage and chocolate whoopee pie, maple buttercream filling
\$15

Mulled Cider Brined Turkey Two Ways

creme fraiche mashed potatoes, smoked bacon & mushroom cornbread dressing, brussels sprouts

Kids Fried Chicken Tenders

house cut french fries

Sides \$7

Alameda Point Root Beer Glazed Yams

Applewood Smoked Bacon Brussels Sprouts

Smoked Bacon & Mushroom Cornbread Dressing