

 *Thanksgiving Menu 2018* 

Prix fixe \$155 | Prix fixe with wine paring \$255

First Course

Choice of

Roasted Butternut Squash and Apple Bisque

Dill Crème Fraiche, Rye Crouton

Dungeness Crab Salad (GF)

Avocado, Sweet Corn Relish, Sourdough, Hackleback Caviar

Roasted Baby Beets (GF)

Marcona Almond Butter, Pickled Shallot, Red Wine Vinegar, Mache

Second Course

Choice of

Roasted Willie Bird Farms Turkey

Cornbread and Sausage Stuffing, Mashed Potatoes, Pan Gravy, Cranberry Orange Relish

Loch Duart Salmon (GF)

Wild Arugula, Lobster Mushroom, Lemon-Tarragon Vinaigrette

Pan Roasted Niman Ranch Ribeye (GF)

Cipollini Onion, Duck Fat Marble Potatoes, Truffle Sauce

Roasted Acorn Squash (Vegan + GF)

Red Quinoa, Cranberry, Pecan, Arugula

Third Course

Choice of

Pumpkin Pie

Cinnamon Mascarpone, Caramel Sauce

Pecan Pie

Whisky Butter Sauce, Tahitian Vanilla Gelato