

THANKSGIVING DINNER

November 27, 2014

4:00pm – 9:00pm



FIRST

ROASTED BUTTERNUT SQUASH SOUP

roasted porcini, porcini oil

SECOND

please select

BUTTER LETTUCE SALAD

icicle radish, fennel, buttermilk sage vinaigrette

D'ANJOU PEAR ENDIVE

toasted hazelnuts, Point Reyes Original blue cheese vinaigrette

MAIN

please select

ROASTED TURKEY BREAST

apple cider bourbon gravy, caramelized brussel sprouts, bacon maple syrup,
cinnamon spiced cranberries, artisan bread black currant stuffing

ROASTED CREEKSTONE FARMS FILET OF BEEF

Yukon gold potato purée, baby carrots, mustard greens, horseradish mustard
sauce

GRILLED CALIFORNIA SWORDFISH

warm lentil salad, broccoli romanesco, melted leek soubise

SWEET

please select

ROASTED D'ANJOU PEAR CRUMBLE

Three Twins vanilla ice cream

PUMPKIN PIE

spiced Chantilly

Adam Mali, Executive Chef

four course fixed menu USD 85 per person
sommelier selected wine pairings USD 45 per person