



THANKSGIVING MENU

eat, drink & be thankful • \$125

FIRST COURSE

Roasted Tropical Plantain and Pumpkin Soup

Olive oil, croutons

SECOND COURSE

Chicory Salad

Chicory lettuce, heirloom cherry tomatoes, piquillo peppers, Point Reyes blue cheese, toasted macadamia nuts, white peach vinaigrette

THIRD COURSE

please choose one

Roasted Turkey

Granola sourdough sage stuffing, roasted brussel sprouts, confit potatoes

or

Seared Elk Medallions

Butternut squash risotto, port demi-glace

or

Pan-Seared Striped Seabass

Sautéed kale, plantains, toasted almonds, fermented black bean sauce

or

Baked Wild Mushroom Triangoli Pasta

Pea shoots, crispy sage brown butter

DESSERT COURSE

please choose one

Whipped Pumpkin Tart

Chantilly whip cream, candied pecans, caramel

or

White Chocolate Strawberry Cannoli

Fresh strawberries, Chantilly whip cream

Written and presented by

EXECUTIVE CHEF SEAN DAVIS

PLEASE NO SUBSTITUTIONS