

THANKSGIVING MENU

STARTER

Butternut Squash Soup

Confit Butternut Squash, Crème Fraîche, Roasted Pumpkin Seeds

SALAD

Autumn Salad

Mixed Greens, Roasted Sweet Potato, Honey Crisp Apples, Candied Pecans, Blue Cheese, Apple Cider Vinaigrette

Or

Lemon Pepper Salad

Baby Romaine, Parmesan Cheese & Sourdough Garlic Crostini

ENTRÉES

Herb Turkey Breast

Sourdough Stuffing, Roasted Fennel, Caramelized Pears, Pomme Purée Sage Essence, Turkey Au Jus

Or

Atlantic Salmon gf

Seared Pumpkin, Quinoa, Butternut Squash Broth, Compound Butter & Tarragon Infused Oil

Or

Steak Rossini

Filet Mignon, Garlic Crostini Topped with Duck Truffle Pâté, Shaved Truffle, Madeira Sauce

Or

All-Spice Roasted Cauliflower v

Butternut Purée, Pickled Cranberries, Smoked Almonds, Yogurt & Sage Cream Sauce

DESSERT

Pumpkin Cheesecake Tarte

Spiced Whipped Cream and Roasted Pepitas

Or

Vegan Pumpkin Crème Brulée

Prix Fixe \$140++

*Pricing is not inclusive of taxes or gratuities Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. v: vegan, gf: glutten-free