



THANKSGIVING DAY DINNER
PRIX-FIXE MENU

5 COURSES
\$95

FIRST COURSE

AMUSE BOUCHE OF THE DAY

SECOND COURSE

SWEET POTATO & CARROT SOUP

Pine Nut Verde, Crispy Ham, Chili Oil

CHAMPAGNE DIJONNAISE

Caramelized Onions, Multi Grain Crisp, Cranberry Creme Fraiche

ROASTED GARLIC SOUP

Rye Crouton, Chive, Crispy Shallots

THIRD COURSE

LEMONGRASS & GINGER POACHED SHRIMP

Lemon Greek Yogurt, Citrus Segments, Tomatoes, Cucumber Cups, White Beech Mushrooms, Salmon Roe

HEARTS OF ROMAINE

Candied Spaghetti Squash, Gorgonzola, Heirloom Cherry Tomatoes, Country Ham, Balsamic-Parmesan Dressing

SMOKED APPLE & BURRATA

Pickled Beets, Radish, Mint, Hazelnut, Fine Herbs

FOURTH COURSE

CITRUS & CIDER BRINED TURKEY

Haricots Verts, Pine Bud Sweet Potato Fingerling, Dressing, Cranberry Sauce, Gravy

VENISON LOIN

Roasted Petite Vegetables, Confit Cipollini, Huckleberry Pan Sauce

DOVER SOLE

Roasted Gourd Barley Risotto, Puffed Water Lily Seeds, Basil, Green Curry Broth

BRAISED BEEF SHORT RIB

Dauphinoise Potato, Cheese Curd, Truffle, Black Garlic Demi-Glace

BLACKENED CAULIFLOWER

Creamy Polenta, Smoked Mascarpone, Braised Carrots, Radish, Shishito, Basil

DESSERT

PUMPKIN PIE

Gingerbread, Creme Chantilly

APPLE TUILE

Tabitian Vanilla Ice Cream, Caramel

PECAN & CHOCOLATE GANACHE TART

Salted Caramel Ice Cream

BOURBON CHEESECAKE

Cranberry Compote, Coconut Cremeux

VALRHONA CHOCOLATE SOUFFLE

Pistachio Ice Cream, Creme Anglaise