

Happy THANKSGIVING



First Course

ROASTED BUTTERNUT SQUASH SOUP

Spiced Cream | Roasted Pepitas

Second Course

FALL GREENS SALAD

Apple | Frisée | Baby Kale | Nueske's Bacon | Almonds
Dried Cranberries | Blue Cheese | Apple Cider Vinaigrette

Third Course

HERB-OVEN ROASTED TURKEY

Creamy Potatoes | Roasted Brussels Sprouts | Baby Carrots

or

WILD SALMON

Couscous Risotto | Stracciatella | Pickled Fresno Peppers

or

ROASTED CAULIFLOWER STEAK

Butternut Squash Purée | Sautéed Spinach | Mushroom Jus

or

12 OZ GRASS-FED RIBEYE +15

Roasted Garlic | Vine-Ripe Tomatoes | Chimichurri

For the Table

Mashed Potatoes | Cornbread Chorizo Stuffing

Blistered Green Beans | Wild Mushrooms

Cranberry Sauce | Gravy

Dessert

BOURBON PECAN BREAD PUDDING

CARAMEL SAUCE

Crispy Apple

TRADITIONAL PUMPKIN PIE

VANILLA CREAM

Cinnamon Powder

\$95 PER PERSON

