THANKSGIVING

$75 PER PERSON
2PM-8PM

FIRST

SWEET POTATO BISQUE
pomegranate crème fraîche, ginger

ROASTED PEAR SALAD
baby arugula, shaved fennel, aged sherry vinegar, blue cheese, walnuts

SMOKED RED SUNSHINE SQUASH
muhammara, quinoa, cashews

MAIN

TURKEY DINNER
red bliss mashed potatoes, roasted brussels, cornbread stuffing,
cranberry sauce, giblet gravy

PAN ROASTED SCOTTISH SALMON
fingerling potatoes, frisée, apples, grain mustard butter sauce

GRILLED MAITAKE MUSHROOM (VEGAN)
miso, freekeh, harissa, organic kale

DESSERT

PUMPKIN PIE
whipped mascarpone

BREAD PUDDING
allspice crème anglaise

SELECTION OF SORBET

WINE PAIRING: $32 PER PERSON