



Thanksgiving Menu

26 November 2009

First Courses

Fall Farmer's Lettuces and Roaring Forties Blue Cheese

cranberry-black walnut granola, sherried onion-pear vinaigrette

Roasted Pumpkin Bisque

red crab, gingerbread croutons

White Asparagus Tempura

steamed bamboo rice, shiso, mushroom mariko sauce

Seared Rare Tuna

delicata squash purée, baby chicory, orange-saffron-mussel broth

Housemade Charcuterie Plate

bresaola, salami lucchese, pumpkin pie spiced lonzino, spicy apricot mustard

Entrées

Brown Sugar Cured Little River Ranch Turkey

smoked turkey leg braised with collard greens, rosemary & black pepper red skinned mashed potatoes, winter squash & rye dressing, cranberry jam, pickled okra, turkey gravy

Pan Seared Wild Striped Bass

crispy bacon & rock shrimp polenta cake, spinach, roasted garlic-speckled bean sauce

Stuffed Baby Pumpkin

brown basmati rice, roasted fennel, pumpkin seeds, wild mushrooms, pickled cranberries, golden beet bisque

Grilled Beef Ribeye

baked apple & potato galette, black pepper-chèvre mousse, baby vegetables, caraway-horseradish jus

Stuffed Sunburst Trout

celery root-pesto purée, baby beets, braised celery, apple cider brown butter

Dessert

Thanksgiving Dessert Sampler

*pumpkin-chai panna cotta with graham crackers
white chocolate-cranberry bread pudding with cranberry gastrique
chocolate-pecan turtle cake with bourbon caramel*

\$55 per person.

An 18% gratuity will be added to all parties of 5 or more. No separate or split checks, please.

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