



OPEN KITCHEN • BAR • LIVING ROOM

Thanksgiving Dinner

Thursday, November 24th, 2022

~ please choose one from each course ~

To Start

House Meatballs artichoke, fennel & black pepper polenta

Burrata tomato jam, prosciutto, haricot vert, mint & rye lavosh

Organic Greens crows dairy chèvre, green apple & lemon hazelnut vinaigrette

McClendon's Farm Organic Fall Squash Soup maple cream, sage & pomegranate

Little Gem Chop red onion, chickpeas, farro, peppers, cauliflower, feta & dill vinaigrette

Hamachi Crudo blistered shishito, frisee, avocado, pickled fresno & yuzu vinaigrette

Tempura Oyster Mushrooms fall succotash, green harissa



Entrees

Thanksgiving Feature

Slow Roasted "Two Wash Ranch" Turkey Dinner

Country Gravy • Yukon Gold Mashed Potatoes • Chorizo Cornbread Stuffing •

Crispy Brussels Sprouts • Cranberry Orange Relish

Duroc Farm's Pork Chop sugar snap, parsnip & barbeque mole

White Bean Agnolotti chicos, roasted peppers, ricotta salata & chipotle butter

Niman Ranch Tenderloin of Beef red wine demi, blue cheese fondu & truffle mash

Braised Beef Short Rib pearl onion, baby carrots, brussels & mushroom couscous

Mustard Crusted Salmon haricot vert, herb spaetzle & champagne vinaigrette



Desserts

Pumpkin Pie cinnamon sweet cream & pumpkin crème anglaise

Butterscotch Pecan Pie French vanilla ice cream & bourbon caramel

Chocolate Cheesecake orange chantilly & raspberry coulis

\$125 per person ++

\$29++ for children 12 and under