

3 COURSE THANKSGIVING DAY MENU

49. PER PERSON | 20. OPTIONAL WINE PAIRING

FIRST COURSE

PLEASE MAKE ONE SELECTION

BUTTERNUT SQUASH VELOUTÉ
CARDAMOM WHIPPED CRÈME FRAÎCHE
WALNUT STREUSEL
*WHITE BLEND, TABLAS CREEK PATELIN DE TABLAS
PASO ROBLES 2012*

OR

ROASTED HEIRLOOM BEET SALAD
WALNUTS, POMEGRANATE SEEDS
CARAWAY CRÈME FRAÎCHE
*SAUVIGNON BLANC, HABIT
SANTA BARBARA COUNTY 2013*

SECOND COURSE

PLEASE MAKE ONE SELECTION

ROULADE OF TURKEY BREAST
FALL SPICE-POACHED APPLE & CRANBERRY
HARICOT VERT ALMONDINE, MUSHROOM GRAVY

OR

ANCHO CHILI-MARINATED TRI-TIP
BABY TURNIPS, BRUSSELS SPROUTS,
SMOKED RUTABAGA PURÉE

*PINOT NOIR, LOMPOC WINE CO.
SANTA RITA HILLS 2012*

*CABERNET SAUVIGNON, CUVÉE MICHAEL MINA
CALIFORNIA 2011*

FOR THE TABLE TO SHARE

WHIPPED POTATOES
APPLE PECAN STUFFING
BLACK TRUFFLE MAC & CHEESE
GREEN BEAN CASSEROLE

THIRD COURSE

NUTTY S'MORES
MARSHMALLOW FLUFF, PEANUT BUTTER GANACHE, SOFT GRAHAM COOKIE
ALVEAR, PEDRO XIMÉNEZ, MONTILLA-MORILES, ANDALUCÍA 1927

NOT INCLUSIVE OF TAX & GRATUITY

STARTERS & SHELLFISH

MICHAEL'S AHI TUNA TARTARE*
ASIAN PEAR, PINE NUTS, SCOTCH BONNET, MINT, SESAME 19

ARTISAN ROMAINE CAESAR
TOMATO CONFIT, BLACK OLIVE CRUMBLE
SOURDOUGH CROUTONS 16

OYSTERS ON THE HALF SHELL*
WHITE SOY, AVOCADO 18

ICE-COLD SHELLFISH PLATTER*
CHEF'S SEASONAL SELECTIONS 65

STEAK FRITES

PRIME PETITE FILET 6 OZ 42

PRIME RIB CAP 8 OZ 58

DRY-AGED BONE-IN RIBEYE 18 OZ 52

SERVED WITH FRENCH FRIES AND SAUCE AU POIVRE

BRUNCH MAINS

ALASKAN KING CRAB EGGS BENEDICT*
HOLLANDAISE, SAUTÉED SPINACH 26

RICOTTA PANCAKES
BOURBON MAPLE SYRUP, CHANTILLY CREAM, BERRIES 19

GRILLED ASPARAGUS
HOBBS BACON, FRIED EGG, DUCK FAT HOLLANDAISE 22

BRANDT FARMS BEEF SHORT RIB HASH
FRIED EGG, BACON MARMALADE 29

WOOD-GRILLED STEAK & EGGS
CERTIFIED BLACK ANGUS NEW YORK STRIP
WHITE CHEDDAR EGGS, SAUCE AU POIVRE 49

ROASTED BUTTERNUT SQUASH OMELET
GRUYÈRE CHEESE, TOASTED PUMPKIN SEED PISTOU
CALABRIAN CHILI 19

MARKET SIDES 6 FRESH FRUIT
COUNTRY SLICED BACON