

# HAPPY THANKSGIVING 2018

## FIRST COURSE

PLEASE MAKE ONE SELECTION

### HERITAGE FALL SQUASH SOUP

PATTY PAN SQUASH, PUMPKIN SEED, DUCK PROSCIUTTO

### SMOKED TROUT & BABY CHIOGGIA BEETS

HOUSE RICOTTA, PICKLED SHALLOT, RADISH, SOURDOUGH

### LACINATO KALE & POMEGRANATE

ANJOU PEAR, PECAN, SMOKEY ROGUE BLUE

### CHILLED SEAFOOD

WEST COAST OYSTERS, ALASKAN KING CRAB, GULF PRAWN

\$20 SUPPLEMENT

### GRILLED SANTA BARBARA SPOT PRAWN

PINK PEPPERCON CITRONETTE, FENNEL, GRILLED LEMON

\$18 SUPPLEMENT

## SECOND COURSE

PLEASE MAKE ONE SELECTION

### ROASTED HERITAGE TURKEY

"STOVE TOP" STUFFING, CRANBERRY MOSTARDA

### 8 OZ AMERICAN ANGUS FILET

SWEET POTATO PAVÉ, FORAGED MUSHROOM

ADD WINTER BLACK TRUFFLE .24

### SHORT RIB "WELLINGTON"

ROASTED CARROT, CIPOLLINI ONION, CELERY ROOT

### MEDITERRANEAN BRANZINO

LENTIL, BABY CARROT, MADRAS CURRY

### 20 OZ 35 DAY DRY-AGED PRIME BONE-IN RIBEYE

CHARRED BABY LEEKS, BORDELIASE, SMOKED BLUE CRUMBLE

26. SUPPLEMENT

### MICHAEL MINA'S LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLE

35. SUPPLEMENT

## SIDES FOR SHARING

### YUKON GOLD POTATO PURÉE AND GRAVY

### CLASSIC SHELLS AND CHEESE

### ROASTED BRUSSELS SPROUT, BACON LARDON

### FRENCH GREEN BEAN & BUTTON MUSHROOM

## DESSERT

PLEASE MAKE ONE SELECTION

### S'MORES

MARSHMALLOW FLUFF, MILK CHOCOLATE CRÈMEUX

### PUMPKIN PIE BAR

ALMOND & PEPITA GRANOLA, WHIPPED BOURBON CREAM

## 85. PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

PLEASE ASK OUR SOMMELIER ABOUT FEATURED BOTTLES OF WHITE, RED OR ROSE FROM OUR CELLAR