



THANKSGIVING

PRIX FIXE MENU: \$49

AMUSE BOUCHE

SOUP DU JOUR

ROASTED BUTTERNUT SQUASH SOUP (GF)

Allspice croutons, toasted pumpkin seeds, brown butter, sage

STARTER

PAN SEARED LEMONGRASS SCALLOPS (GF)

Lemongrass-infused scallops, cauliflower, green pea puree, tomato rosemary confit, wild herb salad

OR

SALT ROASTED BEET SALAD (GF)

Matche lettuce, Chioggia beets, toasted pistachios, goat cheese foam, olive oil

ENTREE

SALMON PERSILLADE (GF)

Lemon beurre blanc, roasted butternut squash, bacon jam brussel sprouts, mushrooms, shaved truffles

OR

TURKEY ROULADE

Cranberry, sage and Granny Smith apple-stuffed turkey breast with traditional sweet potato puree, grilled sweet pepper, butter beans, natural pan jus, and seasonal vegetables

OR

44 FARMS PRIME STRIP STEAK (GF)

8 oz. prime steak, mushrooms, bacon jam brussel sprouts, red wine demi-glace, beef fat Béarnaise sauce

DESSERT

SPICED PUMPKIN TART

Served with cinnamon ice cream and wild strawberry coulis

*GLUTEN FREE (GF)

Price does not reflect gratuity and tax. Parties of 6 or more are subject to a 20% service charge and applicable tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.