THANKSGIVING
3 COURSES | $95 PER PERSON

APPETIZERS (CHOOSE 1)
Roasted Baby Beet Salad, Balsamic Quinoa, Candied Pecans, Silky Goat Cheese
Butternut Squash Lobster Bisque, Dungeness Crab Cake, Brown Butter Foam
Toasted Pumpkin Seeds
Morel Mushroom Tart, Foie Gras, Rosemary Crust, Truffle Mache Leaves
Carpaccio of Bartlett Pear, Organic Greens, Caramelized Figs, Candied Walnuts
Humboldt Fog Cheese

ENTRÉE (CHOOSE 1)
Roasted Tom Turkey with All the Trimmings
Smoked Alaskan King Salmon, Hive Honey Glaze, Lobster Sweet Potato Gnocchi
Lemon Scented Haricot Vert
Espresso Honey Baked Bone in Ham, Trio Baby Carrots, Rosemary Glaze, Candied Yams
Pecan Crust
Slow Roasted Akaushi New York Striploin, Peppercorn Whipped Potatoes
Butter Poached Jumbo Asparagus, Poached Red Wine Shallot
Butternut Squash Cannelloni, Charred Northwest Mushrooms, Smoked Pecorino
Black Truffle Butter

DESSERT (CHOOSE 1)
Whisky Chocolate Cake, Milk Chocolate Gelato
Eggnog Panna Cotta, French Macarons, Fresh Berries
Roasted Pumpkin Pie, Chantilly Cream

KIDS MENU (CHOOSE 1)
Ages 10 & Under | $35
Roasted Tom Turkey, Mashed Potatoes, Baby Carrots
Creamy Mac-n-Cheese
Organic Chicken Crisp, Buttered Broccolini
Honey Baked Ham, Sweet Potato, Brussel Sprouts

RESERVATIONS THROUGH OPENTABLE ONLY