



# BEACH CAFE

# 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

