



THANKSGIVING

November 28, 2019

AMUSE BOUCHE

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FIRST COURSE

CHESTNUT SOUP

apple, pancetta, celery root mousseline, puffed wild rice

CARAMELIZED QUINCE & ARUGULA SALAD

frisée, pt reyes blue, candied walnuts, celery, champagne vinaigrette

BEET CARPACCIO

radish, fresh chèvre, sherry vinaigrette

PUMPKIN RISOTTO

sage, parmesan, pumpkin seeds, pumpkin seed oil

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MAIN COURSE

ROASTED WILLY BIRD TURKEY

corn bread-sausage stuffing, root vegetables, shallot thyme gravy

SPIT-ROASTED BERKSHIRE PORK LOIN

swiss chard, golden raisins, potato purée, fuji apple

PAN-SEARED DAY BOAT SCALLOPS

kabocha, shiitake mushrooms, ginger, coconut, milk kaffir lime, cilantro

WILD MUSHROOM POT PIE

root vegetables, pistachio

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DESSERT

PUMPKIN & CHOCOLATE BREAD PUDDING SOUFLÉ

bourbon toffee sauce, toasted marshmallow ice cream

GERMAN APPLE TART

salted caramel sauce, vanilla bean ice cream

WHITE WINE & VANILLA POACHED PEAR

pear sorbet, sugared cranberries, micro basil