THANKSGIVING
November 23, 2023

AMUSE BOUCHE

FIRST COURSE

BUTTERNUT SQUASH SOUP
crème fraîche, pickled beech mushrooms, croutons

CARAMELIZED PEAR & ARUGULA SALAD
pt. reyes blue, candied walnuts, celery, champagne vinaigrette

BABY BEET SALAD
radish, fresh chèvre, sherry vinaigrette

MAIN COURSE

ROASTED DIESTEL TURKEY
corn bread-sausage stuffing, root vegetables, shallot thyme gravy

SPIT ROASTED BERKSHIRE PORK LOIN
swiss chard, potato purée, fuji apples, golden raisins

PAN SEARED KING SALMON
spaghetti squash, shiitake mushrooms, red pepper-kaffir lime emulsion

Vegetarian Entrée Option Available

DESSERT

APPLE HAND PIE
vanilla bean ice cream, cider gastrique, candied almonds

CHOCOLATE BREAD PUDDING
chocolate sauce, raspberry sorbet

PUMPKIN TART
pineapple gastrique, whipped chantilly cream

RESERVE A TABLE