Happy Thanksgiving

A LA CARTE

Soup, Salad, Starters

Pan Seared Scallop
Saffron Risotto, Citrus Gastrique, Blistered Tomato | $28

Mushroom Agnolotti
Roasted Figs, Maitake Mushroom, Truffle Cream, Peas, Pea Tendrils, Crispy Prosciutto | $21, VEG

Honey Glazed Pork Belly
Coconut Curry, Charred Scallion, Chili Lime Oil, Baby Bok Choy | $25

Baby Kale & Frisée
Apple, Pickled Grapes, Pomegranate Vinaigrette, Feta, Candied Walnuts, Crispy Shallot | $20

Southwest Calabacitas Bisque
Squash, Pepita Crumble, Adobo Lime Crema | $21, VEG

Entrées

Turkey Dinner
Smoked Cheddar Confit Garlic Mash, Haricots Verts, Honey Glazed Carrots,
Italian Sausage Cornbread Stuffing, Citrus Cranberry Sauce, Turkey Gravy | $65

Sakura Pork Chop
Farro Risotto, Melted Leeks, Red Wine Poached Pear, Arugula, Parmesan, Grain Mustard Jus | $60

Vegan Lion's Mane Mushroom Steak
Root Steak, Vegan Demi, Roasted Rapini, Crispy Carrot, Sweet Potato Purée | $50

Pan Seafood "Bouillabaisse" Halibut
Mussels, Clams, Shrimp, Heirloom Cherry Tomatoes, Saffron Braised Fennel, Basil,
Noble Country Loaf Pesto Aioli | $65

Tart Cherry Glazed Short Rib
Colored Cauliflower, Butternut Squash Polenta, Luxardo Demi, Chicharrón | $56, GF

Kids Turkey Dinner Option

Turkey, Mashed Potatoes, Green beans, Mac n' cheese, Turkey Gravy

Desserts

Pumpkin Pie Cheesecake
Browned Butter Shortbread, Cinnamon Cream, Toffee Crunch | $20

Chocolate Tartufo
Milk Chocolate Whopper Gelato, Brandied Cherry, Dark Chocolate Flourless Cake | $20

Maple Walnut Torte
Maple Nut Blondie, Tart Apple, Maple Mascarpone, Apple Cider Gelato | $20

Under 5 Menu

Butter and Parmesan Pasta, GF available upon request
Chicken Fingers with choice of Fries or Fruit
Plain Cheeseburger with choice of Fries or Fruit

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk for food-borne illness, especially if you have certain medical conditions.