

THANKSGIVING

4 - Course Dinner \$100 | Wine pairing \$85

First Course

Crab Cake

Saffron aioli, romesco, fennel slaw

Browne, Brut Rose

Fromage °V

Baguette, fig compote, Cypress grove goat cheese, sugared cranberry

Kila, Cava

Hamachi Crudo * (GF)

Fried capers, smoked paprika vinaigrette, citrus-pickled shallots

Carlos Serres, Gran Reserva Rioja, 2021

Second Course

Mushroom Sherry Soup °V

Focaccia croutons, chive, porcini crema

Garzon, Albarino Reserva, 2024

Baby Kale Salad (GF)

Carrot-ginger coulis, lardons, pepitas, grape tomatoes, goat cheese, Parmesan

Drylands, Sauvignon Blanc, 2023

Roasted Pear Salad °V (GF)

Artisan greens, shaved root vegetables, Stilton blue, pumpkin seeds, fog vinaigrette

Borealise, Pinot Gris, 2022

Third Course

Beef Bourguignon (GF)

Pommes purée, roasted root vegetables, lardons, trumpet mushrooms

Smith & Hook, Cabernet Sauvignon, 2022

Traditional Turkey

Mashed potatoes, pecan brown butter stuffing, green beans, gravy, cranberry sauce

Benton Lane, Pinot Noir, 2023

Wild Mushroom Risotto °V (GF)

Mushrooms, fried carrot, Parmesan cheese, chive oil

Hahn GSM Blend Arroyo Seco, 2021

Fourth Course

Flourless Chocolate Torte (GF)

Pistachio crumble, chantilly cream, caramel

Graham 10yr Tawny Port

Basque Cheesecake (GF)

Orange marmalade, cinnamon Pinot reduction, cocoa dust

Villa Des Anges, Cinalt Rose, 2024

°V—Vegetarian

(GF)—Gluten free

*Certain items may contain raw or uncooked animal products or may be un-pasteurized.

Such items may increase your risk of food borne illness, especially if you have certain medical conditions

20% gratuity will be added to parties of six or more. 4 card limit per party