



2016 THANKSGIVING DINNER

Select one per course



STARTER

Caesar Salad

butter lettuce, Tuscan kale, croutons, Burrata, roasted garlic

Winter Panzanella

baby kale, kabocha squash, figs, Pullman croutons, verjus vinaigrette dressing

Cauliflower Soup

California lobster, Cascadian Farm cauliflower, dragon apple, fresh herbs

Steamed Clams

spinach, crispy shallots, oregano, white wine broth, rustic bread

MAIN

Roasted Turkey Breast

mushroom gravy, cranberry relish, candied yams, house-made stuffing

Prime Ribeye

creamed potatoes

Butterfish

baby turnips, romesco

Truffle Pappardelle

roasted pearl onions, baby carrots, carrot pistou

SIDES

For the Table

Roasted Brussels Sprouts Candied Yams House-Made Stuffing

DESSERT

Pumpkin Pie

whipped cream

Warm Pecan Tart

oatmeal rum-raisin ice cream

Cinnamon Panna Cotta

candied cranberries, apricot compote

65 per person

excluding tax & gratuity