



Thanksgiving Dinner | November 23rd, 2017

\$65 per person

choose one item from each course

-Starter-

Fairy Tail Pumpkin Soup

spiced pumpkin seeds, black sesame marshmallow, pumpkinseed oil, chives

Arugula Salad [vt]

pomegranate seed, red onion, goat cheese, pecan, pomegranate vinaigrette

Dungeness Crab Salad

fennel, apple, meyer lemon, mache, cantaloupe consume

Heirloom Carrot Salad [vg]

roasted carrots, pickled carrots, shaved carrots, watercress, almonds,
carrot vinaigrette

-Entrée-

Turkey Dinner

garlic mashed potato, green bean, pork-hazelnut-chanterelle dressing,
turkey gravy, cranberry sauce

10oz Prime Rib

garlic mashed potato, asparagus, au jus, horseradish cream

Seared Alaskan Salmon

brussels sprouts, bacon, apple, medjool dates, apple cider gastric

Butternut Squash Risotto [vt]

roasted delicata squash, chestnuts

-Dessert-

Rum Baba

Flourless Chocolate Torte

Pumpkin Pie or Pecan Pie

all menu ingredients are not listed, please inform your server of any allergies or special dietary needs
no substitutions please