



Sonsie

Luck · Love · Life

THANKSGIVING MENU

| \$80 PER PERSON |

FOR THE TABLE

RUSTIC BREAD *Chickpea Purée, Warm Olives*

1ST COURSE

Choice of One

BUTTERNUT SQUASH & APPLE BISQUE

Candied Pecans, Crème Fraîche

SALT ROASTED BEETS

Spice Labneh, Citrus, Puffed Rice

SALMON CRUDO

Cucumber, Pickled Shallots, Caper, Toasted Quinoa

BRICK OVEN ROASTED MIX MUSHROOMS

Fromage Blanc, Roasted Pear, Truffle Honey

2ND COURSE

Choice of One

APPLE CIDER BRINED TURKEY

*Pommes Purée, Squash Hash, Brioche Stuffing,
Cranberries, Haricot Verts, Gravy*

PAN ROASTED COD LOIN

Romesco, Picatta Sauce, Chili Breadcrumbs

HOUSE MADE PAPPARADELLE

Braised Mushrooms, Ricotta Salata, Fresh Rosemary

BRAISED WAGYU SHORT RIBS

Horseradish Whipped Potatoes, Thumbelina Carrots, Crisp Onions, Red Wine

3RD COURSE

Choice of One

WARM PUMPKIN PIE

Vanilla Ice Cream

CIDER DONUTS

Chocolate & Caramel Dipping

CARROT CAKE

Salted Caramel, Candied Carrots

WARM APPLE PIE

Whipped Cream

