



the fig café & winebar
Thanksgiving Dinner 1 – 6 pm

STARTERS

café fig & arugula salad

pancetta, laura chene! goat cheese,
toasted pecans, fig & port vinaigrette

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crispy brussels sprouts caesar

lacinato kale, toasted pine nuts,
shaved parmesan

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pumpkin soup

pepita pesto

MAIN COURSE

roast turkey breast

confit bread pudding, haricot vert,
cranberry relish, gravy

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café pot roast

whipped yams, braised greens, fresh horseradish

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pan-seared flounder

potato purée, sautéed spinach,
lemon beurre blanc

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roasted cauliflower

crispy risotto, sage pesto

DESSERTS

profiteroles

spiced pumpkin ice cream-filled cream puffs,
bittersweet chocolate sauce,
candied pumpkin seeds

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almond-pear tart

salted caramel, vanilla chantilly

60⁰⁰ per person, three course menu

with wine pairing add 15⁰⁰

45⁰⁰ per child (10 and under)

beverages, tax & gratuity not included

for the fig café & winebar reservations

call 707.933.3000 ext.13