

# HAPPY THANKSGIVING

THURSDAY, NOVEMBER 25, 2021

THREE-COURSE MENU | 75.

CHILDREN UNDER 12 | 35.

## APPETIZERS

### AUTUMN SALAD

BABY KALE, FIGS, FETA, HARICOTS VERTS,  
NIÇOISE OLIVES, WHITE BALSAMIC VINAIGRETTE

### BUTTERNUT SQUASH SOUP

COCONUT MILK, APPLE COMPOTE,  
TOASTED PUMPKIN SEEDS

### AMERICAN WAGYU TARTARE\*

SHALLOTS, CORNICHONS, PARMESAN,  
POMME RÖSTI, BLACK GARLIC

### PHEASANT BALLOTINE

FOIE GRAS, PICKLED TINY RADISHES, MUSTARD AIOLI

## ENTRÉES

### TRADITIONAL TURKEY DINNER

CHESTNUT STUFFING, MASHED POTATOES,  
HARICOT VERTS, GLAZED SWEET POTATOES,  
CRANBERRY SAUCE, TURKEY GRAVY

### PAN SEARED HALIBUT

ROASTED FINGERLING POTATOES, FENNEL,  
GRILLED LEEKS, SAFFRON-MUSSEL BROTH

### CHILEAN SEA BASS

BROCCOLI RABE, CELERY ROOT PURÉE,  
CRISPY SHALLOTS, SCALLION SALAD

### CEDAR RIVER BEEF TENDERLOIN\*

SAUTÉED SPINACH, POMME PURÉE, BEEF JUS

### PINE NUT RISOTTO

AGED ACQUERELLO RICE, WILD MUSHROOMS

## DESSERTS

### TRADITIONAL APPLE PIE

CARAMEL SAUCE, VANILLA BEAN ICE CREAM

### PUMPKIN PIE

CINNAMON CHANTILLY CREAM

### CHOCOLATE PECAN PIE

WHITE CHOCOLATE WHIPPED CREAM

### ICE CREAMS & SORBETS

(CHOICE OF THREE FLAVORS)

VANILLA BEAN, DULCE, MAPLE-BOURBON

~~~

LEMON, PEAR

## ACCOMPANIMENTS | 12.

CREAMED  
SPINACH  
PARMESAN

ROASTED  
BRUSSELS  
SPROUTS  
BACON  
LARDONS

POMME  
RÖSTI  
HARISSA  
AIOLI

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.