

THANKSGIVING



*three course prix fixe menu \$78 · optional wine pairing \$45
select one of each*



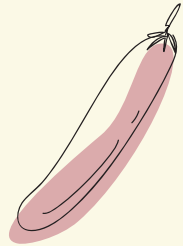
APPETIZERS

BUTTERNUT SQUASH SOUP
mimolette cheese

BABY KALE SALAD
roquefort, pink lady apples, candied walnuts
sherry vinaigrette

ROASTED HEIRLOOM CARROTS
vadouvan, carrot pesto, feta, sunflower seeds

GRILLED OCTOPUS
charred lemon, saucisson sec, sauce vierge
‡ *Bernard Moreau Bourgogne Blanc 2019*



ENTRÉES

FREE RANGE ROASTED TURKEY
roasted turkey, wild mushroom stuffing, cranberry sauce
cognac gravy, mashed potatoes

HOUSE MADE POTATO GNOCCHI
comté, chanterelles, basil fondue

CRISPY SKIN SALMON
braised beluga lentils, frisée salad

SEARED HANGER STEAK
pommes pave, confit garlic
‡ *Maison Bouey 'Carac Terre' Malbec 2019*

GARNITURES

\$8 each

SWISS CHARD, MASHED POTATOES, OR BRUSSELS SPROUTS

DESSERT

APPLE TARTE TATIN, PUMPKIN PIE
OR MOUSSE AU CHOCOLATE
‡ *Vouvray 'Trogoldyte' Vignoble Alain Robert NV*

