



## THANKSGIVING 2020

### AMUSE

**house smoked salmon caviar toast**

### FIRST

**roasted butternut squash soup**

green apple, pepitas, yogurt

**chilled oyster & shrimp ceviche platter**

cocktail sauce, ginger shallot mignonette

**foie blonde salad**

frizze, heirloom apples, bacon lardons  
olive oil croutons, apple balsamic

### SECOND

**autumn salad**

delicata squash, beets, baby carrots  
arugula, ricotta, balsamic

**dungeness crab bisque en croute**

fennel, puff pastry, tarragon

### THIRD

**herb roasted turkey**

roasted vegetables, cranberry, yams  
apple chestnut black truffle stuffing  
french buttered potatoes, rosemary gravy

**red tail venison**

chanterelles, parsnip purée, sauce poivrade  
autumn fruits

**atlantic halibut**

slow baked, celery root, cauliflower, brussels sprouts  
garden herb sauce

**pumpkin ravioli**

chanterelle mushrooms, roasted carrots  
spinach, arugula, brown butter, parmigiano-reggiano

### FINALE

**chocolate profiteroles**

chocolate mousse, fresh raspberries, spearmint sauce

**pumpkin "pie"**

warm spices, graham cracker crumble  
milk chocolate mousse, toasted meringue

**meyer lemon souffle cake**

lemon ice cream, candied zest

**petit four**

*menu subject to change*

*Chef Cal*