

Thanksgiving Day Menu

(Sample – Menu is subject to change due to seasonal availability)

\$69 per person plus tax & gratuity

Choice of One Item per Course

First Course

Roasted Porcini Soup

Truffle Crouton, Chives

Baby Romaine and Treviso Chicory Salad

Sliced Pears, Grana Padano, Sherry Vinaigrette

County Line Farms Organic Green Salad

Pomegranate, Candied Almonds, White Balsamic Vinaigrette

Second Course

Bellwether Farm's Ricotta Ravioli

County Line Swiss Chard, Wild Mushrooms, Lemon

Dungeness Crab Bake

Lumache Noodles, Broccoli Florets, Gruyere Cheese

Roasted Kabocha Squash Risotto

Brown Butter, Sage, Bellwether Farms Pepato Cheese

Third Course

Two Way Local "Willie Bird" Turkey

*Slow-Roasted Breast with Sage Butter and Confit Leg, Bacon & Corn Bread Stuffing,
Maple-Glazed Carrots, Roasted Turkey Jus, Ginger Cranberry Sauce*

Akaushi Rib Eye

*Yukon Potato Fondant, Bacon Lardons,
Crispy Brussel Sprouts, Sauce Bordelaise*

Bodega Bay King Salmon

*Chanterelle Mushrooms, Bloomsdale Spinach,
Artichoke Barigoule, Aged Sherry-Salmon Jus*

~Buttermilk Mashed Potatoes to be Served Family Style~

Dessert Course

Pumpkin Tartlette

Toasted Marshmallow, Candied Pecans

Buttermilk Panna Cotta

Gravenstein Apple Compote, Thyme Leaves, Spiced Oat Crumble

Dark Chocolate Cake

Raspberry, Whipped Chantilly, Espresso Dust