

Thanksgiving Day Menu

\$75 per person plus tax & gratuity
Choice of One Item per Course

First Course

Red Curry Squash Soup
Crispy Rock Shrimp, Fuji Apple

Shaved Brussel Sprout Salad
Burrata, Toasted Pistachios, Pickled Cranberries, Lemon

“The Park” Caesar Salad
Little Gem Hearts, Shaved Parmesan, Spanish White Anchovies, Garlic Ciabatta Croutons

Second Course

Goat Cheese Ravioli
Roasted Pepper “Sugo,” Swiss Chard

Artichoke Risotto
Winter Black Truffle, Chicken Jus, Grana Padano, Rocket Arugula

Duck Leg Confit
Winter Fruits and Vegetables, Sauce Bigarade

Third Course

Two Way Local “Diestel” Turkey
*Slow-Roasted Breast with Sage Butter and Confit Leg, Bacon & Cornbread Stuffing,
Crispy Brussels Sprouts, Giblet Gravy, Cranberry-Ginger Sauce*

Prime Rib of Angus Beef
*Herb Salt-Crusted Beef, Slow Roasted to Medium Rare, Bourguignon Jus,
Rosemary Rosti Potato*

Stuffed Sonoma Squab
*Forged Mushrooms, Beluga Lentils, Baby Carrots,
Thyme, Natural Jus*

Seared Black Cod
Watercress, Pepper-Crusted Pumpkin, Wild Rice

~Buttermilk Mashed Potatoes to be Served Family Style~

Dessert Course

Sticky Toffee Pumpkin Cake
Cream Cheese Ice Cream, Praline Pecan Streusel

Chocolate Cream Pie
Citrus Coulis, Vanilla Bean Chantilly, Shaved Guanaja 70% Chocolate

K&J Orchards Apple Tarte Tatin
Brown Butter Ice Cream, Candied Fresh Mint