



# Thanksgiving 2020

## FIRST COURSE

*(choose 1)*

BABY LETTUCES AND WILD ARUGULA \*

Apples, Pt. Reyes Blue Cheese, Candied Nuts

ROASTED PUMPKIN AND CHESTNUT SOUP \*

LIL GEM LETTUCE

Bay Scallop, Shrimp, Local Squid, Rockfish, Smoked Trout Roe, Gremolata

HUSH PUPPIES \*

Butternut Squash, Chicories, Curried Mango, Chili, Mint



## SECOND COURSE

*bread, butter and preserves for the table*

*(choose 1)*

“THANKSGIVING DINNER”

Roasted Turkey, Whipped Roasted Garlic Potatoes, Gravy, Green Bean Casserole, Savory Sourdough Stuffing  
Roasted Brussels Sprouts with Sherry and Pancetta, Cranberry Sauce

PRIME RIB DINNER

14oz. Center Cut, Roasted Brussels Sprouts, Creamy Spinach and Corn, Loaded Baked Potato, Au Jus

SALMON

Swank Farms Succotash, Smashed Fingerling Potatoes, Lobster Dijon Emulsion

BUTTERNUT SQUASH GNOCCHI \*

Brussels Sprouts, Herbs, Dried Cranberry, Parmesan Cheese, Sherry Beurre Monte

## THIRD COURSE

*(choose 1)*

CHOCOLATE MOUSSE CAKE

Candied Citrus

PUMPKIN PIE

Brandy Cream

EGG NOG CRÈME BRULEE

\* Vegetarian

• CHILDREN'S MENU AVAILABLE •

\$68 Adult // \$26 Child

*Reservations will be available on  
Open Table beginning November 9<sup>th</sup>*

