

Thanksgiving Menu

\$65 per person

Amuse

Sunchoke Velouté, Pickled Sunchoke

Sautéed Forest Mushrooms on Crispy Puff Pastry

King Oyster, Matsutake, Golden Chanterelle, Hon Shimeji Mushrooms,
Braised Greens, Onion Butter, Feta Cheese

or

Lobster Strudel

Truffle Butter Sauce

Sweet Potato and Pear Soup

Buttermilk Blue Cheese Crème Fraîche, Seckle Pear

or

Sweet Onion and Saffron Soup

Cinnamon Raisin Toasts

Warm Spinach Salad

Bacon Cider Vinaigrette, Roasted Apples, Goat Cheese

or

Pomegranate Seed Salad

Endive, Watercress, Oranges, Walnuts, Dijon Persimmon Dressing

Intermezzo

Blood Orange Sorbet

Slow Roasted Heritage Turkey

Organic Cranberry Sauce, Pan Gravy

or

Cider and Spice Baked Kurobuta Ham

Grilled Pineapple, Quince and Orange Sauce

or

Grilled Prime Rib

Smoked Mushroom Demi-Glace

Each Entrée comes with : Mashed Potatoes, Bourbon Glazed Yams, Savory Brioche Stuffing, Cream Braised Brussels Sprouts, Baby Sunburst Squash

Kahlua Chocolate Torte

Chocolate Ganache, Raspberry Coulis

or

Caramelized Braeburn Apples

Meyer Lemon Crisps, Calvados Sorbet

Coffee & Petit Fours