

## holiday wine special

Zinfandel

*Sky Vineyards, 2012, Napa Valley, California - 21*

## appetizers

*choice of*

Ricotta Cavatelli

*truffled mushrooms, spinach, grana padano*

Sliced Day Boat Scallop Crudo\*

*fuji apple, toasted hazelnut, lime*

Crispy Duck Confit Roulade

*blood orange, palm hearts, peppercress,  
pomegranate gastrique*

Maine Lobster Bisque

*leeks, brioche croutons, chives*

Roasted Beet & Goat's Cheese

*horseradish crema, hazelnuts, soft herbs*

Delicata Squash & Grilled Pear Salad

*lolla rosa, pumpkin seed salsa verde, pecorino*

House Cured Salmon Gravlox\*

*pumpnickel toast, gribiche, pickled red onions*



## market table

## entrées

*choice of*

Roasted Holiday Turkey

*corn bread & sage dressing, wilted greens,  
giblet gravy, cranberry*

Braised Colorado Lamb Shank

*carrot risotto, baby kale, crispy onions*

Creekstone Farms Angus Strip Loin\*

*charred broccoli, fontina-potato fondue, red wine*

Grilled Organic Salmon\*

*parsnip mousse, braised cabbage, apple mostarda*

Broiled Atlantic Cod Fish\*

*meyer-lemon aioli, green beans, shiitake*

\*black truffle supplement \$20

\*white truffle supplement \$60

## THANKSGIVING 2018

*\$95 per person*

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*Mike Price & Joey Campanaro*

## market vegetables

*served family-style*

*\$8 ea.*

Brussels Sprouts

*sweet and spicy apples, bacon*

Sweet Potatoes

*bok choy, hazelnut beurre noisette*

Mashed Potatoes

*giblet gravy*

## desserts

*choice of*

Pumpkin Cheesecake

*hazelnut brittle, graham cracker crust*

Apple Pie

*brown butter caramel, mascarpone gelato*

Caramelized Pear & Brioche Bread Pudding

*bourbon anglaise, cinnamon gelato*

Flourless Chocolate Cake

*raspberry sauce, espresso gelato*

Gelato & Sorbet

*two scoops*

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness