

thanksgiving

2020

85 pp.

second

choice of

Roasted Holiday Turkey

slow roasted rosemary & maple-brined organic turkey breast,
Riesling-braised leg & thigh, root vegetable & fig dressing,
green beans, giblet gravy, cranberry sauce

Braised Veal Breast Pot-au-Feu

buttered egg noodles, mushrooms, tokyo turnips, meyer lemon bread crumbs

Grilled Faroe Island Salmon*

cauliflower soubise, melted leeks, shiitake, concord grape emulsion

Sautéed Nova Scotia Halibut

wilted baby gem lettuce, glazed carrots, pistachio pesto

Creekstone Farms Angus Strip Steak*

black pepper broccolini, fontina fondue,
burst cherry tomatoes, bordelaise



market table

chefs mike price + joey campanaro

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

holiday wines

Sparkling Rosé Frizant 16 gl.

Mas de Daumas Gassac, 2019, Languedoc, France

Pinot Noir 18 gl.

Evesham Wood, 2017, Eola-Amity Hills, Oregon

first

choice of

Creamy Parsnip Velouté

pumpnickel croutons, chervil, spiced walnuts

Truffled Spaghetti

roasted fall mushrooms, spinach, grana padano

Marinated Beets

horseradish cream, soft herbs, hazelnuts, goats' cheese

Delicata Squash & Grilled Pear Salad

chicories, pumpkin seeds, aged manchego, sherry-shallot vinaigrette

Spiced Long Island Duck Breast*

shaved tokyo turnips, pepper cress, poached grapes, toasted almond

Grilled Day Boat Scallops*

celery root purée, lacinato kale, pomegranate gastrique

for the table

family-style 8 ea.

Creamy Idaho Mashed Potatoes

snipped chives

Brussels Sprouts

spicy pickled apples, sage, pecans

Sweet Potato Gratin

thyme, honey butter, sea salt

dessert

choice of

Apple Pie

brown butter caramel, mascarpone gelato

Pumpkin Bread Pudding

roasted pears, bourbon-soaked raisins, cinnamon gelato

Hazelnut Cheesecake

chocolate cookie crust, chocolate sorbet, hazelnut brittle

Flourless Chocolate Cake

dark chocolate ganache, espresso gelato

Gelato & Sorbet

two scoops, seasonal selection