

THANKSGIVING MENU

NOVEMBER 26, 2020

*Assorted Artisan Bread Basket
Garlic Herb Butter & Goat Cheese Spread*

TO START

*Dungeness Crab Pillows
Toasted Brioche*

SOUP

*Roasted Butternut Squash
Apple, Cranberry-Pecan Relish*

SALAD

*Organic Little Gems & Red Oak,
Fuyu Persimmon, Candied Walnuts, Gorgonzola,
Pear Vinaigrette, Mint*

THANKSGIVING DINNER

*Roasted Natural Fulton Valley Thanksgiving Turkey
Sage & Onion Stuffing with Foraged Mushrooms &
Roasted Garlic*

*Cranberry Sauce with Cinnamon & Orange
Yukon Gold Mashed Potatoes
Roasted Autumn Vegetables
Our Famous Maple Mashed Yams
Black Truffle-Thyme Gravy*

DESSERT

*Buckeye S'more
Pumpkin Pie with Cinnamon Cream
Key Lime Meringue*

\$95.00 Prix Fixe per Person, \$35.00 for Children 12 Years and Younger
20% Service Gratuity will be added to all Parties of 5 or More

\$25 Corkage Fee per Bottle. \$40 for Magnum. Please Take Advantage of our Extensive Wine List
Consuming \Raw & Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Food Borne Illness