

**Thanksgiving Day, 12 pm – 6:30  
pm**

**4-Course Menu**

**Adults \$55**

**Kids (under 12) \$20**

**Amuse-bouche**

**Tomato Bruschetta**

★ Toasted crostini, tomato, garlic, basil, and balsamic glaze

**Second Course**

*Choice of one:*

**Harvest Salad**

Mixed greens, poached beets, mandarin orange,  
Granny Smith apple, candied walnuts, feta & Champagne vinaigrette

**Caesar Salad**

romaine, shaved parmesan, house-made croutons, parmesan crisp, Caesar dressing

**Butternut Squash Bisque**

**Third Course**

*Choice of:*

**Traditional Turkey Dinner**

Mashed potatoes, green beans, house made gravy, cranberry sauce, and stuffing

**Slow Roasted Half Chicken**

fingerling potatoes, broccolini, roasted garlic, cherry tomatoes, veal demi-glace

**8oz Wagyu Sirloin**

heirloom baby carrots, heirloom potatoes, veal demi-glace

**Pacific Salmon**

roasted heirloom beets, cipollini onions & asparagus, plum glaze, white wine-beurre blanc, chili oil, micro-greens

**Fourth Course**

*Choice of:*

**Rustic Apple Tart**

Raspberry glaze, Butter Pecan Ice Cream

**Traditional Pumpkin Pie**

Chantilly, Caramel, Vanilla bean Ice Cream

**Make your reservation**

*Happy  
Thanksgiving*

