

Let Us Give Thanks

November 25, 2021

ROASTED BUTTERNUT SQUASH SOUP
cinnamon crème fraiche and pepitas

PUMPKIN AND RICOTTA RAVIOLI
parmigiana-reggiano and sage butter

CORNMEAL CRUSTED APALACHICOLA OYSTERS
winter citrus ravigote

ARUGULA AND FRISÉE SALAD
roasted baby beets, whipped goat cheese, garlic-apple cider vinaigrette

OVEN ROASTED NATURAL TURKEY BREAST
poached thigh roulade, cornbread dressing, mashed potatoes,
haricots verts, cranberry relish, giblet gravy

GRILLED PACIFIC KING SALMON
whipped potatoes, crispy bacon brussels sprouts,
pomegranate arils, bourbon butter

PRIME RIB OF BEEF
crushed maple sweet potato, honey glazed heirloom carrots,
herbed popover, au jus, horseradish
(+\$10 supplement)

CLASSIC CRÈME BRULEE
berries and cream

PUMPKIN BREAD PUDDING
spiced pecan tart

WARM DARK CHOCOLATE CAKE
chantilly cream, cocoa powder

\$65/pp++