



Thanksgiving Menu 2022

115.00 per person

FIRST COURSE

Select One

Roasted Pumpkin Bisque

Pepitas, Cider Crème Fraiche', Truffle

Naked Crab Cake

Fennel, Celery Root-Apple Slaw
Smoked Trout Roe

Fall Chicory

Arugula, Pinot-Scented Pears
Pt. Reyes Blue, Pistachio

MAIN COURSE

Select One

Joyce Farm Heritage Turkey

Mushroom Cornbread Stuffing, Sage Gravy
Cranberry-Orange Compote

Brasstown Grass-fed Beef Tenderloin

Chanterelles, Pearl Onions, Cabernet Jus

Story Farm Heritage Porchetta

Apple Butter, Whiskey Reduction

Black Cod

Uni, Meyer Lemon, Sea Beans, Radish Sprouts

SIDES

Served Family Style

Hearty Fall Greens

Garlic, Midnight Moon

Yukon Potato Puree

Crème Fraiche, Chives

Fall Roots

Crispy Herbs

Cinnamon Sweet Potatoes

Maple, Pecan Crumble

DESSERT

Select One

Traditional Pecan Pie

Tahitian Vanilla Bean Whipped Cream
Cinnamon Rock Sugar

Floating Island

Steamed Meringue, Pear William Crème Anglaise
Crushed Caramel

Truffle

Flourless Chocolate Sponge
Venezualan Chocolate Parfait, Chocolate Sand
Grand Marnier Sauce