

A NEW AMERICAN THANKSGIVING

november 24, 2011

BEGINNINGS

roasted parsnip soup | almonds, pancetta

dungeness crab cake | lemon, mustard butter sauce, herb salad

roasted wild mushroom tart | brie cheese, enoki, balsamic chili glaze

carpaccio of prime beef | arugula, toasted walnut, parmesan, black truffle

roasted kurobuta pork | apple caramel, candied crushed turnips

pumpkin risotto | fried sage

SALADS

braised cabbage salad | arugula, tempura goat cheese, bacon balsamic vinaigrette

poached pear salad | szechuan peppercorn, pickled beech mushrooms, herbed pecans

local autumn greens | razz cherries, maytag blue cheese, lemon herb vinaigrette

ENTRÉES

pan seared escolar | fennel, sausage, tomato confit, rock shrimp

braised beef short ribs | sweet corn grits, caramelized onion, brussels sprouts

traditional turkey dinner | chestnut stuffing, mashed potatoes, cranberry apple relish, sage gravy

citrus cured duck | wild rice and spaghetti squash fritter, baby bok choy

butternut squash ravioli | sage pesto, brown butter sauce, goat cheese

veal osso bucco | sweet potato casserole, garlic green beans

DESSERTS

caramel apple bread pudding | cinnamon gelato

pumpkin pie | gingersnap cookie crust

chocolate pecan pie | maple bourbon gelato

\$65 per guest excluding tax & beverage

\$18 per child 12 yrs. & under

20% gratuity will be added to parties of six or more

We respectfully request that all cell phones be turned off while dining in the restaurant

Thank you for your cooperation