

# Thanksgiving 2017

## Beginnings

Roasted Pumpkin & White Cheddar Bisque  
*pancetta, savory croutons, pumpkin seed oil*

Carpaccio of Prime Beef  
*arugula, toasted walnut, parmesan, black truffle*

Salt Roasted Beet Risotto  
*napa cabbage, pistachio gremolata, crow's dairy farm goat cheese*

Foie Gras Panna cotta  
*toasted brioche, mushroom duxelle, petite greens, zinfandel syrup*

Butternut Squash Dumplings  
*maine lobster, charred brussels sprouts, toasted pine nuts, sage brown butter*

Opah Crudo  
*avocado, blistered shishito peppers, crispy onion, rock shrimp aguachile*

## Salads

Bloomsdale Spinach  
*smoked bacon, hard-boiled egg, snap peas, spiced pecans, shitake mushrooms, Chinese mustard vinaigrette*

Honeycrisp Apple & Daikon Radish  
*frisee, toasted almonds, pomegranate, manchego cheese*

## Entrees

Roasted Vegetable Wellington  
*asparagus, fontina, balsamic onions, mushrooms, piquillo pepper sauce*

Duck Confit Raviolis  
*braised swiss chard, candied fennel, parmesan cream, tomato jam*

Traditional Turkey Dinner  
*chestnut stuffing, mashed potatoes, cranberry apple relish, giblet gravy*

Honey Hoisin Glazed Short Ribs  
*chinese broccoli, candied root vegetables, parsnip puree*

Citrus Grilled Swordfish  
*green onion & mushroom farro, smoked eggplant, avocado, harissa butter*

Barollo Braised Veal Cheeks  
*sweet potato polenta, bloomsdale spinach, crispy sweetbreads, Cipollini onion broth*