



THANKSGIVING



À LA CARTE

CINDY'S HOUSE SALAD

shaved vegetable crudité, parmesan, three peppercorn dressing, sourdough crouton
13 | 21

PUMPKIN RISOTTO

spiced pumpkin butter, gran mugello, mascarpone, ginger, pumpkin oil
32

ARCTIC CHAR

charred wax beans, golden beets, mizeria, fried potato
26

BRAISED WAGYU BEEF CHEEK

root vegetable pavé, cauliflower purée, white cheddar, sauce bordelaise
60

FAMILY-STYLE DINNER

70 per person

TO BEGIN

RELISH TRAY

terrine, pickles, savora mustard

SHAVED BRUSSEL SPROUT SALAD

mustard cheddar, apple, honey thyme vinaigrette

CHILLED GRAIN SALAD

pomegranate, pickled fennel, calamansi vinaigrette

TO CONTINUE

ROASTED HERITAGE TURKEY BREAST WITH GIBLET GRAVY
TURKEY THIGH ROULADE

TO ACCOMPANY

POTATO PUREE

MUSTARD SPÄTZLE

SAGE & CORNBREAD STUFFING

YAM & COCONUT CASSEROLE

GREEN BEAN CASSEROLE

CRANBERRY AIGRE DOUX RELISH

TO FINISH

choice of one individual pie per person

CHOCOLATE PECAN PIE

MAPLE CREAM PIE

DUTCH APPLE PIE

PUMPKIN CHEESECAKE



MIMOSA KIT

35 - serves 5

cavas hill cava brut, fresh-squeezed orange juice

EXECUTIVE CHEF: CHRISTIAN RAGANO

CHEF DE CUISINE: KEITH POTTER

PASTRY CHEF: JOVE HUBBARD