HAPPY THANKSGIVING
pre-fixe - $45
(tax and gratuity not included)

STARTERS (choice of one)
crispy calamari | seasoned flour, cherry peppers, smoked tomato aioli, fines herbes
duck confit & mushroom gnocchi | cauliflower purée, roasted butternut, mushrooms, arugula, madeira brown butter
mozzarella-stuffed meatballs | crispy polenta, pomodoro, basil pesto, parmesan, fresh basil
p.e.i. mussels | fennel sausage, smoked bacon, caramelized onions, roasted grape tomatoes, white wine, preserved lemon butter, grilled baguette
napa salad G | mixed greens, frisée, dried cranberries, roasted pears, chèvre, pickled red onions, smoked bacon, spiced pepitas, honey balsamic vinaigrette
caesar salad | romaine hearts, preserved lemon butter croutons, parmesan, shaved parmigiano reggiano
celery root & potato bisque GV | herb mascarpone, smoked salt, sage oil

ENTRÉES (choice of one)
smoked turkey breast | roasted garlic mashed potatoes, sautéed haricot verts, giblet gravy, cranberry sauce, house-made stuffing
pork chop (G) | cranberry & golden raisin risotto, sautéed haricot verts, grape tomatoes, bourbon & fig molasses, white truffle honey butter
grilled salmon (G) | sweet potato mash, smoked bacon & caramelized brussels sprouts, apple & sage beurre blanc
braised short rib | pumpkin & chipotle polenta, smoked bacon & caramelized brussels sprouts, red wine beef jus, crispy onions
pan-seared filet (G) (+8) | cauliflower purée, lyonnaise potatoes & smoked bacon, sautéed broccoli, rosemary & sherry demi-glace
frutti di mare | fresh angel hair, saffron & tomato brodo, mussels, shrimp, salmon, chorizo, preserved lemon butter, fines herbes
roasted fall vegetables G | fresh fettucine, cauliflower mornay, roasted celery root & butternut squash, caramelized onions, sautéed broccoli, spiced pepitas

EXTRA SIDES (+8 each)
sweet potato casserole V | roasted local sweet potatoes, brown sugar, toasted pecans
mac & cheese V | catapappi pasta, italian cheese mushroom sauce, toasted herb bread crumbs
roasted garlic mashed potatoes GV | yukon gold potatoes, confit garlic, sweet cream
lyonnaise potatoes G | caramelized onions, smoked bacon, charred onion aioli, crispy sage
bacon brussels sprouts G | smoked bacon, roasted butternut squash, cauliflower purée, vincotto
charred broccoli GV | garlic & herb butter, italian cheese mornay sauce
sautéed haricot verts G | smoked bacon, roasted sweet peppers, garlic & herb butter
roasted mushrooms GV | shiitake, cremini, brown beech, oyster, madeira & brown butter

DESSERT (choice of one)
chocolate sweet potato torte | chocolate cake, sweet potato pie mousse, spiced ganache, gold flakes, cocoa dust, chocolate rum anglaise, candied sweet potato
cherry chai cheesecake | chai cheesecake, shortbread crust, white chocolate mousse, spiced cherry compote, rum caramel

This item may contain raw or undercooked animal derived foods. Consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

division chef michael griswold
executive chef kyle rhodes

G gluten-free   V vegetarian