

# thanksgiving at our table

EAT, DRINK & BE THANKFUL.

three course thanksgiving feast | november 23, 2023  
\$50 per person (tax & gratuity not included)

## first course

SPICED BUTTERNUT SQUASH BISQUE *GF,VS*  
wine poached apple | caramelized squash |  
toasted pepitas | thyme essence

ROASTED ROOT VEGETABLE SALAD *GF,V*  
house-made herbed labneh | honey | arugula |  
sherry vinaigrette

NAPA SALAD *GF,V*  
artisanal lettuce blend | nc mountain apple |  
dried cranberries | toasted pecan | feta |  
mustard maple vinaigrette

CAESAR\*  
little gem | parmigiano reggiano | brioche crouton |  
creamy caesar dressing

## second course

ROSEMARY & CITRUS ROASTED TURKEY  
herbed brioche stuffing | crisped brussels sprouts |  
whipped potato purée | sage turkey jus

FILET MIGNON\* *GF (supplemental \$8)*  
whipped potato purée | haricot verts |  
sauce burgundy | bone marrow soubise

PAN-ROASTED SALMON\* *GF*  
winter bean cassoulet | meyer lemon espuma |  
chervil oil

GLAZED PORK TENDERLOIN\* *GF*  
butternut squash purée | poached fig |  
citrus glazed carrots | port reduction

FARRO RISOTTO *VS*  
pickled beech mushroom | roasted beets |  
fresno pepper | green tofu crema

## extra sides for the table

\$9 each | made for sharing (and second helpings)

WHIPPED POTATO PURÉE *GF,V*  
chives | butter

SPICED SWEET POTATO CASSEROLE *GF,V*  
candied pecans | whipped marshmallow

CRISP BRUSSELS SPROUTS *GF,V*  
burnt honey | aleppo | citrus essence

GREEN BEAN CASSEROLE  
mushroom velouté | bacon lardons | crisp shallots

GLAZED CARROTS *GF,V*  
whipped labneh | honey | toasted pistachio

## third course

MAMA LARSON’S PUMPKIN PIE *V*  
brown sugar crème espuma

APPLE TARTE TATIN *V*  
roasted apple | caramel | thyme essence |  
tahitian vanilla chantilly

*GF* gluten free | *V* vegetarian | *VS* vegan  
*\*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*