

Happy Thanksgiving!

Starters

Red Kuri Squash Soup

citrus pepita, crispy kale

Living Butter Lettuce and Gorgonzola Salad

pomegranate, savory rosemary ~ almond granola, apple vinaigrette

Heirloom Mixed Beets with Goat Cheese Cream

green apple, toasted walnuts, tatsoi, shiso ~ honey vinaigrette

Lavender Poached Pear, Manchego and Marin Sun Brie

cranberry, sweet baguette crostini

Entrées

Smoked Sea Salt Roasted Turkey Two Ways

white cheddar mashed potatoes, sausage sourdough stuffing, collard greens

49

Pan Roasted Double Pork Chop

peppered apple chutney, manchego cheese, anson mills grits

56

Hawaiian Mahi Mahi with Yuzukosho Nage

first generation farms kale, shiitake mushroom, butternut squash, red quinoa

59

Slow Roasted New York Striploin

nduja mac n cheese, broccoli rabe, red wine demi

65

Housemade Grain Mustard Glazed Atlantic Salmon

escarole, prosciutto, cannellini bean ragu

54

Desserts

Pumpkin Cheesecake

white chocolate sauce, pomegranate, crème fraiche chantilly

Chocolate Maple Layer Cake

buttered pecans, raspberry coulis, bourbon chantilly

Pear Sorbet

cranberry coulis, lemon semolina cookies

Sides.....6

Braised Winter Greens

White Cheddar Mashed Potatoes

Maple ~ Pecan Glazed Yams

Childrens Menu.....15

beverage, ice cream sundae

Roast Turkey Dinner

Cheeseburger with Fresh Cut Fries

Gemelli Carbonara with Smoked Bacon