



THANKSGIVING MENU

eat, drink & be thankful

FIRST COURSE

Roasted Pumpkin Soup

Olive oil, croutons

SECOND COURSE

Salade Nicoise

Mixed greens, haricot vert, fingerling potato, roma tomato, hard-boiled egg, nicoise olives, capers, lemon vinaigrette

THIRD COURSE

your choice of

Roasted Turkey

Sourdough sage stuffing, blistered haricot vert with crispy pancetta, confit pommes, cream demi

or

Rack of Lamb

Au gratin potato, shaved Brussels sprouts, roasted gourd, mint jus

or

Pan-Seared Halibut

Creamy piquillo pepper polenta, sautéed baby squash and zucchini

or

Superaliment Tower

Shiitake and portobello mushrooms, sautéed kale, roasted beets, toasted pepitas, pomegranate espuma

DESSERT COURSE

your choice of

Chocolate Textures

Dark chocolate torte, strawberry chocolate mousse, white chocolate tuille

or

Ice Cream

or

Sorbet

PLEASE NO SUBSTITUTIONS