



Thanksgiving Dinner

November 23rd, 2017

FIRST COURSE *CHOICE OF*

Brussels Sprouts

Pomegranate, Preserved Lemon, Yogurt, Candied Walnuts

Hamachi

Passion Fruit, Lemon, White Soy, Peanuts, Mustard Greens

Beet Tartare

Sweet & Sour Golden Beets, Puffed Rice, Arugula

SECOND COURSE *CHOICE OF*

Squash Soup

Sage Crème Fraîche, Pumpkin Seeds

Gem Lettuce

Blue Cheese, Pears, Candied Pecans

Roasted Carrot

Burrata, Coriander, Carrot Top Salsa Verde

THIRD COURSE

Roasted Turkey Breast

Wild Rice & Mushroom Stuffing

Alternative Entrée Choices Will Be Available

SIDES FOR THE TABLE TO SHARE

Potato Puree

Chives, Garlic

Green Beans

Crispy Shallots, Mustard Vinaigrette

Cranberry-Orange Sauce

Turkey Gravy

Three-Course Dinner | \$75 Adults \$45 Children 12 and Under

Chef | Vartan Abgaryan

An 18% Service Charge will be added to all checks and paid out to all hourly employees - Any additional tips would be shared by your service team.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.