

RESTAURANT - DINNER

HAPPY THANKSGIVING

~Please select a first, main and a dessert~

FIRSTS

BUTTERNUT SQUASH SOUP

Spiced crème fraiche, chive oil, gougère

ROOTS FARMS MIXED GREENS

Shaved orchard fruit, toasted pistachios,
market herbs, charred scallion vinaigrette

AUTUMN KALE SALAD

Market beets, toasted hazelnuts, spiced yogurt,
beet puree, hazelnut vinaigrette

FOIE GRAS TERRINE

Figs, pickled Hon Shimegi mushrooms, grilled country bread

TRUFFLED PECORINO

Shaved purple asparagus, pickled grape, local olive oil

FRISÉE SALAD

Lardon, 63° egg, Jerez vinegar



~ Chef David Rosner ~

We gladly prepare vegetarian dishes upon request

A non-mandatory gratuity of 20% may be added to tables of 6 or more

Corkage is not permitted for groups of 10 or more guests. Limit 2 bottles per party.

Corkage \$35/bottle (750ml bottle)

Three-course prix-fixe \$65.00/pp

(tax & service additional)

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MAINS

SEARED SEA SCALLOPS

Fennel, artichoke, squid ink fingerlings, lobster jus

MUSHROOM RISOTTO

Shaved Grana Padano cheese

PAN ROASTED SEA BASS

Sweet potato & cauliflower hash, baby bok choy, ginger-citrus vinaigrette

HERB CRUSTED SALMON

Braised lentils, mirepoix, Dijon, natural jus

THANKSGIVING TURKEY DINNER

Light and dark meat, sweet potato puree, chestnut stuffing,
green beans 'almandine', cranberry sauce, house gravy

SLOW COOKED PORK LOIN

Celery root, market apples, radish, whole grain mustard

RED WINE BRAISED SHORT RIBS

Pomme puree, root vegetables

GRILLED NY STRIP

Roasted Windrose Farms heirloom potatoes, spinach, béarnaise butter



DESSERT

PUMPKIN PIE

BREAD PUDDING, bourbon-salted caramel

BUTTERSCOTCH PUDDING, whipped cream, fleur de sel

CHOCOLATE CHIP COOKIE PIE, chocolate sauce, vanilla ice cream

ICE CREAM OR SORBET

∞ Happy Holidays ∞