



THANKSGIVING

2022

STARTERS

SURF N' TURF TOAST 22.

BRAISED SHORT RIB | MUSHROOM DEMI | SAUTÉED SHRIMP |
SAGE | THICK CUT TOAST | MASHED POTATO

PAIRING: SLATE, PINOT NOIR | 16.

BRIE & CRANBERRY TARTLETS 14.

HONEY DRIZZLE | PECAN | CRISPY PROSCIUTTO

PAIRING: VEUVE CLIQUOTE, BRUT CHAMPAGNE | 28.
CLOUDY BAY, SAUVIGNON BLANC | 21.

SOUP / SALAD

BUTTERNUT SQUASH SOUP (V) 14.

GINGER | COCONUT MILK | FRIED CHICKPEAS

PAIRING: SANTA MARGHERITA, PINOT GRIGIO | 18.

HARVEST SALAD 14.

SPINACH | PINE NUTS | CITRUS SUPREME | GRILLED BUTTERNUT |
BEETS | RASPBERRY | GOAT CHEESE | MINT CHILI VINAIGRETTE

PAIRING: FERRARI CARANO, FUME BLANC | 15.

ENTRÉES

THE FEAST 38.

WHITE OR DARK BRINED TURKEY | MASHED POTATO |
GREEN BEANS | CORNBREAD DRESSING | CRANBERRY

PAIRING: DIORA, PINOT NOIR | 20.

PRIME RIB 65.

HORSERADISH CREAM | ROSEMARY DEMI | MASHED POTATO

PAIRING: JUSTIN ISOSOLESE, CABERNET SAUVIGNON | 40.

SWEETS

PUMPKIN PIE 11.

ESPRESSO WHIPPED CREAM | PUMPKIN SPICE BRITTLE

PAIRING: DARK CHOCOLATE ESPRESSO MARTINI | 18.

HONEY BOURBON PECAN PIE 11.

CANDIED PECAN | WHISKEY DRIZZLE |
HOUSE-MADE BUTTER PECAN ICE CREAM

PAIRING: DIRTY CHAI ESPRESSO MARTINI | 18.