

## THANKSGIVING MENU \$89\*

### STARTERS [choose one]

DAYBOAT FISH CRUDO | santa barbara citrus, pistachios, avocado

FARMER'S MARKET GREENS | asian pears, ashen goat cheese, chardonnay vinaigrette

SHORT RIB RAGOUT | pappardelle, citrus gremolata

BLUE HUBBARD SQUASH BISQUE | candied ginger, pumpkin seed tuile

### MAINS [choose one]

HERITAGE TURKEY | sage bread pudding, maroon carrots, pole beans, cranberry compote, whipped potatoes

SCOTTISH KING SALMON | watercress, pickled red onions, tzatziki, summer squash latkes

DRY-AGED SANTA CAROTA STRIP STEAK | green garlic, brussels sprouts, king trumpet mushrooms

TRI-COLORED ROASTED CAULIFLOWER | couscous, vadouvan curry, herb salad

### DESSERT [choose one]

APPLE CAKE TATIN | st. georges apple brandy, cinnamon ice cream

PUMPKIN CHEESECAKE | spiced cake, dark chocolate twig, pumpkin tuile

DARK CHOCOLATE TART | roasted figs, crème fraîche ice cream, fig caramel swirl

\*EXCLUDES LOCAL SALES TAX & SERVICE CHARGE