

Thanksgiving Menu

Deviled Eggs Mimosa

Dijon Mustard & Espelette Pepper

Beef Tartare

Egg Yolk & Market Greens

Fried Squash Blossoms

House Made Milk Ricotta & Tomato

Field Green Salad

Figs, Endive & Candied Pecans



Duck Leg Confit

Prunes cooked in Armagnac, Kale & Black Truffle Jus

Pumpkin Cappellacci

Brown Butter, Parmigiano, Sage, Apple & Amaretti

Pan Roasted Mediterranean Branzino

Flageolet Bean Ragu, Escarole & Coriander

Cast Iron Seared Beef Tenderloin

Potato Puree, Roasted Mushrooms & Red Wine Sauce

Oven Roasted Sea Scallops

*Caramelized Cauliflower, Capen-Raisin Sauce & Toasted Marcona
Almonds*

Thanksgiving Turkey

*Chestnut Stuffing, Whipped Sweet Potato, Brussels Sprouts,
Cranberry Sauce & Gravy*



Pumpkin Spice Cake

Cream Cheese Icing

Pecan Pie Cheesecake

Caramel Sauce

Lemon Creme Brulee

Thursday, Nov. 26th

Reservations available 2:00-8:00

\$65 three course menu + tax & gratuity