



THANKSGIVING 2018

Thursday 11.22.2018

STARTERS *SELECT ONE*

Coconut shrimp with sweet chili glaze, mango salsa & arugula

Wedge salad with baby iceberg, shaved red onion, crispy bacon, cherry tomatoes & green goddess dressing

Baby gem Caesar salad with shaved parmesan, cherry tomatoes & brioche croutons

Organic mixed greens, cherry tomatoes & golden balsamic vinaigrette

Butternut squash soup with sage creme fraiche & bacon crumbles

Bowl of lobster & shrimp bisque

ENTREES *SELECT ONE*

Herb roasted turkey breast with whipped potatoes, roasted butternut squash, crispy brussel sprouts, cornbread stuffing, cranberry compote & housemade gravy 45.50

Peppercorn rubbed 10oz prime rib of beef with yams, green beans, baby carrots, horseradish creme fraiche & herb demi 58.50

King salmon with coconut rice, sauteed broccolini, mango salsa & sweet chili sauce 46.50

Roasted pork prime rib with vanilla yams, sauteed green beans, bourbon demi glace & chantilly cream 55.50

Buttermilk fried jidori chicken with mashed potatoes, sauteed swiss chard, yellow corn & sage cream demi 45.50

Pan roasted rainbow trout with purple potatoes, honey nut squash, heirloom cauliflower & blood orange butter 45.50

Achiote grilled swordfish with artichokes, baby carrots, broccolini, yukon gold mashed potatoes & basil beurre blanc 49.50

Butternut squash ravioli with kalamata olives, cherry tomatoes, pine nuts, arugula & white wine- parmesan butter 39.50

Pasta Bolognese with rigatoni, wild mushrooms & aged parmesan 39.50

Prime 6oz beef filet with sauteed baby spinach, crispy bacon and gorgonzola stuffed portabello mushroom & pink peppercorn sauce 58.50

FINALE *SELECT ONE*

Traditional pumpkin pie with vanilla whipped cream

Pecan pie with vanilla gelato & caramel

Warm fudge brownie with cappuccino gelato

Seasonal sorbet

TO SHARE

(share with the table)

Crab cakes with mango salsa, avocado, chili aioli & cilantro 15.5

Bacon wrapped shrimp with avocado, corn, cilantro & romesco 15.5

Artisan cheese plate with fruit, fig jam, & candied walnuts 16.5

Ahi tuna tacos with crispy wonton, jalapeno, sesame & togarashi aioli 16.5

Meatballs with san marzano tomato sauce & basil pesto 13.5

EXTRAS

(Great addition to the meal)

YUKON GOLD MASHED POTATOES 7.5

VANILLA SCENTED YAMS 7.5

BACON & AGED CHEDDAR RIGATONI GRATIN 9.5

5 HERB TRUFFLE FRIES 8.5

CRISPY BRUSSELS SPROUTS WITH PANCETTA, PARMESAN & HONEY SHERRY 9.5

SWEET POTATO FRIES WITH GORGONZOLA CRUMBLES & MALT VINEGAR DIPPING SAUCE 8.5

Please see the childrens menu with options for the little ones



****NO SPLITTING PLEASE****