



Thanksgiving Dinner

\$98 PER PERSON | \$48 PER PERSON FOR WINE PAIRING

FIRST COURSE

Charred Beet Salad

BURNT GOAT CHEESE | HONEY COMB | TOASTED PISTACHIO
BASIL | GOLDEN BEET GLAZE | LIME SNOW

SECOND COURSE

French Onion Soup

GRUYÈRE CRISP | BABY LEEK | ONION POWDER BASIL
CHARRED ONION PURÉE | CIPOLLINI CONFIT

THIRD COURSE

select one

Braised Short Rib

HORSERADISH RICOTTA RAVIOLI | ROOT VEGETABLES | SORREL | TRUFFLE CABERNET DEMI
MARCONA ALMOND BROWN BUTTER

Brined Drunken Bourbon Maple Turkey

SAGE BREAD PUDDING | SUNCHOKE | VANILLA MAPLE CARROTS | CHANTERELLE ONION JAM
BOURBON HUCKLEBERRY GASTRIQUE

DESSERT COURSE

select one

Pecan Pumpkin Pie

BOURBON CRÈMEUX | EGGNOG ICE CREAM | CARAMEL GASTRIQUE

Flourless Chocolate Hazelnut Crunch

TOASTED MERINGUE | HAZLENUT GRANOLA | VANILLA ANGLAISE



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