



THANKSGIVING PRIX FIXE MENU

Thursday, November 28, 2024

\$85 per person, \$44 for kids (5-12)

MAINS *(Served Family Style)*

Herb Roasted Turkey Breast

Sage Gravy, Garlic Whipped Potatoes, Brussel Sprouts

Pairing: Flowers Sonoma Coast Pinot Noir +\$145

Pairing: Silverado Miller Ranch Sauvignon Blanc +\$55

Turkey Leg Rilette

Jalapeño-Cheddar Cornbread Pudding, Cranberry-Orange Marmalade

Pairing: Orin Swift California Desert Zinfandel Blend +\$115

Pairing: Mumm Napa Brut +\$64

SIDES *(Served Family Style)*

Okinawa Sweet Potato Fuji Apple Hash **VG**

Spiced Marshmallow

Fall Harvest Salad **VG GF**

Baby Kale, Pickled Apples, Candied Pecans, Aged Cheddar,
Roasted Butternut, Cider Vinaigrette

DESSERT *(Served Family Style)*

Pumpkin Spice Sfogliatelle **VG**

Candied Pumpkin, Caramelized Apple, Whipped Ricotta Meringue, Sage

GF-Gluten Free **VG**-Vegetarian **VE**-Vegan **DF**-Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.