

THANKSGIVING MENU
THURSDAY NOVEMBER 27, 2008
OPEN 3 PM - 8PM

first course choices

bouillabaisse

house made chorizo, scallop, calamari, manila clams,
rancho gordo heirloom beans, escarole, rouille, warm croutons 13.-

warm mushroom tart

laura chenel goat cheese, forest mushrooms, frisee, arugula puree 11.-

endive salad

point Reyes blue cheese, sauvignon blanc poached pears,
hobbs shore bacon, champagne vinaigrette 12.-

oak hill farm mixed greens

shaved sweet carrot, fresh pomegranate 9.-

butternut squash soup

cinnamon beignets 8.-

scottish smoked salmon

warm potatoes, capers, red onion, mache lettuces, crème fraiche 10.-



entrée choices

free range turkey

brioche dressing, potato puree, glazed carrots,
brussels sprouts, cranberry marmalade 25.-

niman ranch pork osso bucco

roasted garlic polenta, quince, sautéed spinach 24.-

herb basted halibut

kabocha squash, forest mushrooms, pancetta,
sauce soubise, sauce bordelaise 31.-

butternut squash agnolotti

sage cream, nutmeg, pomegranate, spiced pecans, crispy sage 22.-

steelhead barigoule

braised artichokes, picholine olives, pearl onions, vegetable nage 25.-

beef tenderloin

bellwether farms ricotta gnocchi, sweet carrot, sauce bordelaise 30.-



Dessert

traditional pumpkin pie

bourbon vanilla bean whipped cream, caramel sauce 8.-

golden delicious apple pie

cinnamon ice cream, crème fraiche 8.-

meyers rum pecan tart

caramel sauce, caramel ice cream 8.-

chocolate s'mores tart

guitard chocolate ganache, fluffy Italian meringue,
graham cracker crust, vanilla ice cream 8.-

menus are subject to change