

# Thanksgiving Dinner

## 11.24.11

### FOR THE TABLE

Oysters 18/32

### STARTERS

Butternut Squash Soup  
marshmallows, spiced pepitas, pumpkin oil 10

Duck & Foie Gras Terrine  
huckleberries, pears, brioche 17

Dungeness Crab Salad  
celery root remoulade, ruby grapefruit 13

Mixed Greens  
endive, apples, pears, blue cheese, candied walnuts,  
sherry vinaigrette 10

### MAINS

Roasted Free Range Turkey  
wild mushroom stuffing, mashed potato, rosemary gravy,  
cranberry compote 25

Sautéed Scottish Salmon  
beluga lentils, root vegetables, bacon lardons, mushroom sauce 27

Pumpkin Ravioli  
roasted chestnuts, parmesan cheese, spiced wine reduction 25

New York Steak  
caramelized fingerling potatoes, celery root purée,  
seasonal vegetables, truffle sauce 32

### DESSERT

Gingerbread Cheesecake  
vanilla anglaise, citrus chantilly 9

Pumpkin Pie  
pecan crumble, white chocolate 9

Huckleberry Cake Donuts  
lemon chantilly, espresso glaze, huckleberries 9

*menus are prepared seasonally options may vary  
vegetarian & vegan options available upon request  
parties of 6 or more will be charged an 18% gratuity  
corkage 15 per bottle*