



THANKSGIVING
Serving 3 - 8 pm

first course choices

maine diver scallops

celery root puree, glazed chestnut, celery leaves 12.-

warm mushroom tart

puff pastry, goat cheese, pancetta, watercress,
mushrooms a la greque 10.-

endive salad

beet confit, poached granny smith apple,
point Reyes blue cheese, bacon lardons 10.-

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, crème fraiche 10.-

entrée choices

free range turkey

brioche stuffing, potato puree,
brussel sprouts, cranberry marmalade 25.-

niman ranch pork osso bucco

roasted garlic polenta, quince, brussels sprouts 25.-

seared arctic char

artichokes barigoule, picholine olives, sweet carrot 26.-

bacon wrapped monkfish

roasted fall squash, braised swiss chard,
saffron mussel broth 25.-

maine lobster ravioli

chanterelle mushrooms, corn, tarragon, lobster bisque 28.-

sliced leg of lamb

truffle gnocchi, garlic confit, sauce paloise, herb salad 26.-

**selection of
homemade pies**

traditional pumpkin

spiced granny smith apple

guittard chocolate "smares"

toasted rum pecan

all pies served with a choice of whipped cream
or vanilla ice cream 8.-