



THANKSGIVING

TRADITIONAL THANKSGIVING FEAST

85 Per Person

SMOKED TURKEY
HAZELNUT-SAGE & SOURDOUGH STUFFING
CRANBERRY COMPOTE

SWEET YAMS
FLUFFY WHIPPED POTATOES
PAN GRAVY

DESSERT

Pumpkin cheesecake, pecan tart with ice cream
or apple muscavado bavarian

THREE-COURSE THANKSGIVING DINNER

STARTERS

Choose one

ORGANIC LETTUCES

Spiced walnuts, local apple, dried cherries,
mustard walnut vinaigrette, brioche crouton

CAULIFLOWER CAPPELLETTI

Ricotta, sultana, brown butter, preserved
lemon, harissa, thyme

ROASTED BABY BEETS

Chicory, lentil vinaigrette, goat cheese
mousse, duck prosciutto

PNW OYSTERS

Mignonette

ENTRÉES

Choose one

GRILLED EYE OF RIBEYE Celery root mash, winter greens, smoked bone marrow,
veal reduction 85

SCALLOPS Sunchoke puree, candied bacon, roasted brussels sprouts, citrus,
orange reduction, winter truffle 92

SMOKED VENISON Savory sausage and white bean cassoulet, fig jus 84

PAN ROASTED WILD STRIPE BASS Chanterelle fricassee, butter poached
leeks 82

HONEY GLAZED GAME HEN Polenta stuffing, braised collards, grilled apple 78

DESSERTS

Choose one

PUMPKIN CHEESECAKE

Spiced pecan, cinnamon ice cream

PECAN TART

Almond vanilla ice cream, tuille, spiced
brandy reduction

APPLE MUSCAVADO BAVARIAN

Apple puree, apple chip, crème fraiche

DARK CHOCOLATE MOUSSE

Candied hazelnut, marmalade

Menus and pricing subject to change.

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

A 20% service charge will be added to parties of 8 or more.

100% of the service charge will be distributed to the servers serving you.