

[starters]

FALL SQUASH SOUP [GF, V]

Candied Pecans, Sage Chantilly

PERSIMMON AND ENDIVE SALAD [GF]

Toasted Almonds, Pomegranate Molasses Vinaigrette

TURKEY AND BLACK TRUFFLE "VOL AU VENT"

Chestnuts & Roasted Apples with Fall Herbs in a Puff Pastry Shell

[entrées]

TRADITIONAL ROASTED TURKEY

Sweet Potato Soufflé, Sourdough Stuffing, House-made Turkey Sausage

Haricots Verts, Wild Mushroom Gravy, Cranberry Sauce

SAUTÉED HALIBUT [GF]

Lobster & Clam Chowder, Yukon Gold Potatoes, Smoked Bacon, Leeks & White Wine

ROSEMARY & MUSTARD CRUSTED PRIME RIB [GF]

Garlic Confit Mashed Potatoes, Roasted Baby Carrots, Horseradish au Jus

[desserts]

PUMPKIN TART

Whipped Cream, Toasted Almonds

VANILLA POACHED PEAR

Bourbon Crème Anglaise, Gingerbread Crunch

DUTCH APPLE PIE

Cinnamon Ice Cream

PRE FIXE \$125 per person

[sides]

Sourdough Stuffing

Roasted Baby Carrots / Garlic Confit Mashed Potatoes

Haricots Vert / Sweet Potato Soufflé / Yukon Gold Potatoes

\$8 each

We use sustainable, organic and biodynamic products whenever possible.

(California State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food-borne illnesses)

A service charge of 20% will be added to all parties.

[V] – VEGETARIAN

[G] – GLUTEN Free

Executive Chef – Jim Leiken