



THANKSGIVING DAY

November 26, 2015

CASEY OVERTON
Chef de Cuisine

LEE SMITH
Executive Pastry Chef

TIFFANY RODRIGUEZ
General Manager



CHOPPED CABBAGE SALAD

Honey Crisp Apples and Toasted Almonds, Apple Cider Vinaigrette

or

SELVA SHRIMP SALAD

Celeriac Rémoulade and Local Citrus, Pomegranate Molasses

or

CINDERELLA PUMPKIN SOUP

Spiced Pepitas and Pumpkin Croutons

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MAINE SCALLOPS

Heirloom Beans and Sherry Onions, Concentrated Tomatoes

or

LOCH ETIVE OCEAN TROUT

Curry-Scented Butternut Squash and Roasted Pears, Pearl Millet

or

SLOW-COOKED MARY'S FARM TURKEY

Potato Purée, Brioche Stuffing and Haricots Verts, Cranberry Sauce

or

BRAISED ANGUS BEEF SHORT RIB

Fork-Mashed Fingerlings and Wild Mushrooms, Brussels Sprouts

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CLASSIC PUMPKIN PIE

Maple-Poached Forelle Pears and Toasted Cinnamon, Frozen Sour Cream

or

GREEN APPLE CRÈME CARAMEL

Caramelia Chocolate, Cinnamon Crumbles and Apple Brandy Espuma
Caramel Milk Ice Cream

\$125 per person
