

Thanksgiving Day

Prix Fixe Menu

\$95 per adult

\$45 per child (12 & younger)

Thursday November 28, 2019

12 PM-8 PM

Choice of Starter

Roasted Beet Salad

Goat Cheese Mouse, Little Gem Lettuce
Grape and Apple Vinaigrette

Autumn Squash Ravioli

Braised Pork Belly, Baby Kale, Red Wine Sauce

Kabocha Squash Bisque

Roasted Shishito Peppers & Almonds

Choice of Entrée

Filet of Bison

Blue Corn, Wild Mushroom and Squash Enchiladas
Red Chile Butter and Chimichurri

Organic Free Range Turkey

Crispy Roasted Breast, Leg and Thigh Terrine, Horseradish-Cranberry Sauce
and Pan Gravy Red Chard-Cornbread Stuffing

Roasted Acorn Squash

Filled with Charred Broccoli and Cauliflower, Baby Carrots,
Asparagus and Wilted Spinach, Grilled Leek and Tomato Puree

Olive Oil Poached Halibut

Lobster Potato Cake with Roasted Peppers and Spinach
Olives, Tomatoes and Saffron Nage

Choice of Dessert

Pumpkin Crème Brule

Candied Huckleberries and Cranberry Sauce

Apple Strudel

Caramel Sauce, Piñon Ice Cream

Executive Chef, Peter OBrien

Executive Sous Chef, Julio Cabrera

Sous Chef, Fernando Muñoz

Pastry Chef, Claudette DeAguero