



Thanksgiving Dinner

FAMILY-STYLE PRIX FIXE MENU

\$165 per person | \$65 per child (ages four to 12)

Children under four dine complimentary



OYSTERS FOR THE TABLE

Kumamoto & Miyagi Oysters

Hot So-Cal, Mignonette, Meyer Lemons, Cocktail Sauce, Mustard Oil, Radish Salad, Sauce Vincent

SALADS TO SHARE

Hearth and Rhine Roasted Pickled Beet Salad

Drake Goat Cheese, Carpinteria Avocado, Banjul Vinaigrette

Roasted Spiced Kabocha Salad

Crisped Quinoa, Raisins, Toasted Pepitas, Balsamic Dijon

MAIN COURSES

Choice of

Organic "American Heirloom" Diestel Farms Roast Turkey

Giblet Gravy, Traditional Stuffing, Poha Berries and Cranberry Compote

Pan-Roasted Striped Bass

Giblet Gravy, Traditional Stuffing, Poha Berries and Cranberry Compote

Herb-Roasted Prime Rib

Giblet Gravy, Traditional Stuffing, Poha Berries and Cranberry Compote, Creamy Horseradish, A Jus

SIDES

Farmer's Market Roasted Root Vegetables | Green Bean Casserole with Toasted Almonds and 60-Minute Onions

Yukon Gold Whipped Potatoes with Fresh Chives | Baked Yams with Marshmallows

Roasted Brussel Sprouts with Pancetta Vinaigrette

SWEETS

Bullet Bourbon Chocolate Pecan Tart | Grandma's Pumpkin Pie, Chantilly Cream

Apple Hand Pies | Dulcey Pot De Crème, Butter Toffee Crunch