

THURSDAY NOVEMBER 28, 2024



Thanksgiving

Starters

(Choice of one)

Brussels Sprouts

White Balsamic Vinaigrette, Shaved Pecorino, Dried Cranberries, Pepitas

Turkey Confit Tamales

Confit Turkey Leg, Cranberry Infused Masa, Granny Smith Apple Salsa, Cashew Mole, Chipotle Crema, Micro Cilantro

Pork Buns

Braised Pork Belly, House Made Bun, Kimchi, Pickled Fresno Chile

Salads

(Choice of one)

Winter Salad

Seasonal salad. Description will be sent out a few weeks prior to Thanksgiving

House Salad

Mixed Greens With Roasted Corn, Blistered Tomato, Cucumber, Pickled Onion, White Honey Balsamic Dressing, Herbed Goat Cheese

Caesar Salad

Romaine And Honey Gem Lettuce, Mixed Greens, Blistered Cherry Tomatoes, Garlic Crumbs, Pecorino, Boquerones, Fried Capers

Entrées

(Choice of one)

Traditional Turkey

Turkey Breast, Sweet Potato Mash, Braised Winter Greens, Beef Tallow Stuffing, Mushroom Gravy

Beef & Potato*

Poached Prime Striploin*, Pommies Puree, Fried Potato Nest, Huckleberry Demi Glaze

Bison Shortrib

Farro Risotto, Dark Chocolate & Cashew Mole, Braised Greens, Granny Smith Apple Salsa, Lime Demi Glaze

Elk Bolognese

Elk, Bison, Wagyu, House Made Tomato Sauce, Pappardelle Pasta, Grilled Baguette, Grated Pecorino

Trout

Seasonal. Description will be sent out a few weeks prior to Thanksgiving

Sweet Corn Curry (Vegan)

Udon Noodles, Roasted Broccolini, Roasted Mushroom, Sautéed Carrot, Peppers, Corn, Coconut Milk, Scallion, Grilled Lime, Jalapeno, Sesame Seeds, Cilantro

Dessert

(Choice of one)

Pumpkin Cheesecake

Chocolate Flourless Cake

\$75 Per Person

(+TAX AND GRATUITY)

MAKE RESERVATIONS »

Subject to minor changes.. Our regular menus are not available on this day.

*2% Kitchen Appreciation Fund contribution will be added to your bill & distributed to our kitchen team. aPlease inform your Server or Manager if you wish to opt out. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.