

## 2017 THANKSGIVING DAY MENU

*Select one per course*

### STARTER

#### SMOKED SALMON KALE SALAD

baby heirloom tomatoes, golden raisins, almonds, Parmesan,  
pickled onion, curry vinaigrette

#### BUTTERNUT SQUASH BISQUE

roasted pumpkin seeds, chili oil, citrus crème fraîche

#### HAMACHI, ALBACORE & SALMON CRUDO

mache lettuce, Belgian endive, avocado, pomegranate-mustard seed  
vinaigrette, radish

#### VENISON CARPACCIO

baby greens, red wine vinaigrette, marble rye croutons,  
California blue cheese

### ENTRÉE

#### TURKEY WELLINGTON

mushroom duxelles, sweet potato purée, Blue Lake beans,  
cranberry chutney, herb turkey jus

#### PRIME RIB ROAST

all natural angus beef, mashed potatoes, grilled broccolini,  
peppercorn jus, creamy horseradish

#### KING SALMON

parsnip purée, roasted beets & apples, cider-mint gastrique

#### VEGETABLE GNOCCHI

mushroom ragu, roasted kabocha squash, cauliflower,  
baby heirloom tomatoes, Parmesan

### DESSERT

#### PUMPKIN CHEESECAKE

#### CHOCOLATE CAKE

#### LEMON TART

**\$69 per person**

*Excluding tax & gratuity*