

THANKSGIVING MENU

APPETIZER

BUTTERNUT SQUASH SOUP

WALNUT AND ELDERBERRY CRUNCH

OR

“PETUNA FARMS” OCEAN TROUT TARTARE

OCEAN TROUT ROE, KALAMANSI DRESSING

OR

AUTUMN FIGS AND POACHED PEARS

PERSIAN FETA, SPICE WINE REDUCTION

MAIN COURSE

ROASTED ORGANIC TURKEY

CRANBERRY RELISH, BABY BRUSSELS SPROUTS

OR

POTATO CRUSTED CHATHAM COD

CELERIAC PURÉE, TRUFFLE, RED WINE REDUCTION

OR

PEARL BARLEY RISOTTO

MAITAKE MUSHROOMS, BABY SWISS CHARD

DESSERT

PECAN TART

VANILLA BEAN BOURBON CREAM

OR

BUTTERSCOTCH PARFAIT

CANDIED HONEY CRISP APPLE

OR

CHOCOLATE JASMINE INSPIRATION

MILK CHOCOLATE SORBET

CHEF SHAUN HERGATT