

THANKSGIVING

\$38 PRIX FIXE

First

Roasted chestnut soup

or

Vol-au-vent

Fall vegetables in puff pastry

Appetizer

Seared scallops

Fennel, sea bean, orange, yuzu

or

Salad of endive, candied pecans, bleu, and bosc pear

Mains

Duo of Turkey

Roast breast and confit of leg

or

Vegetarian Lasagna

wild fall mushroom and cheese

for the table

Brussel sprouts

Sauteéd and served with toasted macadamia nuts

Sweet potato gratin

Pan roasted stuffing

Dessert

Pumpkin Pie

butter pecan cream

EXECUTIVE CHEF : COLIN KRUZIC

≈ EST.2009 ≈

AFTER 7

A selection from our regular menu

beet salad roasted baby beets, candied pumpkin seeds, goat cheese dressing	\$9
crispy pork ribs garlic-glaze, shiso, peanuts	\$11
Burger deluxe add bleu/gruyere/cheddar plus \$2	\$9
shell steak au poivre sauce & fries	\$25
striped bass potato pureé, snap pea emulsion, grilled onion, sopressata	\$22
garganelli three cheese blend, caramelized mushrooms, lardons	\$16
fries garlic chili mayo	\$5
seasonal vegetables	\$5
baby spinach	\$5

≈ EST.2009 ≈