



THANKSGIVING

ENTREES

Whole Roasted Turkey Breast

24 hour brine, honey, rosemary, giblet gravy

Mary's Organic Chicken Roulade

Organic chicken, sage, giblet gravy

Honey Glazed Ham

Honey + herb crust

Blackened Tri-Tip Steak (+30)

Peppercorn crusted, bordelaise sauce

Whole Roasted Pork Tenderloin

Orange mostarda, mustard greens
(Apple Smoked Bacon Wrapped+15)

Whole Roasted Prime Rib (+80)

Blackened, slow roasted for 12 hours, horseradish cream

Lemon & Herb Roasted White Fish (+30)

White Fish, roasted with lemon slices & herbs.

SIDES

Roasted Brussel Sprouts

Green Apples, Bacon, Roasted Shallot Puree

Yukon Gold Mashed Potatoes

Hand whipped, with confit garlic

Whole Roasted Candied Yams

Maple Syrup, all spice, marshmallow

Blistered Blue Lake Beans

Crispy Shallot, Balsamic

Macaroni + Cheese

Aged cheddar, thyme breadcrumbs

Ciabatta Stuffing Bread Pudding

Sage, custard, Parmesan

Cumin Roasted Carrots

Blood orange glaze, carrot top pesto, pistachios

SALADS

Farmer's Market Salad

Seasonal greens + vegetables

Persimmon + Beet Salad

Baby kale, hazelnuts, feta cheese

Quice + Roasted Apple Salad

Arugula, endive, oven roasted ricotta,
pistachios, pear vinaigrette

Kabocha + Grain Salad

Quinoa, farro, candied pecans, beluga
lentils, bloomsdale spinach



ADDITIONAL SIDES

Buttermilk & Chive Biscuits + Honey Butter

Pasilla Chili Cornbread + Honey Butter

Turkey Gravy

Cranberry Sauce

Citrus, cinnamon, red wine

Cheese, Charcuterie, Crostini Platter

DESSERTS

Handmade Pies

Apple, pumpkin, pecan, Mixed Berry

Handcrafted Chocolate Brownie Bar

Sea Salt Chocolate Chip Cookies

Original Cheesecake + Berry Compote

Individual Banana Pudding + Nilla Cookie
Cups

Handcrafted Chocolate Brownie Bar

Berry Cups

Individual Strawberry Rhubarb Crumble

Individual Butterscotch Budino + Caramel Corn
Crumble

