



2023 Thanksgiving Menu

Starters

Carrot Ginger Soup ^{GF|V|Δ}

Goat Cheese, Dukkha Dust,
Toasted Coconut Foam

Japanese Crusted Crab Salad

Water Cress, Fennel, Rutabaga, Jalapeno,
Carrot, Turnip Citrus Vinaigrette

Steak Tartar

Soy Cured Quail Egg Yolk, Capers, Shallots,
Whole Grain Mustard, Scallion, Pine Nuts,
Parsley, Manchego Crostini

Beet Salad ^{GF|V|Δ}

Mixed Greens, Spiced Pecans,
Dried Fig, Crispy Shallot, Goat Cheese,
Cranberry Vinaigrette

Entree

Roasted Turkey

Traditional Stuffing, Haricot-Verts, Pancetta,
Toasted Shallots, Cranberry Sauce,
Sweet Garlic Smashed Potatoes

Scalloped Salmon

Corn Succotash, Buttered Polenta Cake
Citrus Beurre Blanc, Crispy Fried Leeks

Dry Aged Pork Porterhouse ^{GF}

Glazed Brussels Sprouts, Squash Romesco
Dirty Rice, Apple Compote

Roasted Carrot Risotto ^{GF|V|Δ}

Orange-Coriander Brine, Curry Honey Glaze,
English Pea Risotto, Fennel,
Crispy Wild Mushrooms

Desserts

Cover's Bakery Pumpkin Pie

Vanilla Whipped Cream

Cover's Bakery Pecan Pie

Vanilla Ice Cream, Caramel Sauce

Cranberry Pistachio Baklava

Honey Yogurt Drizzle

Spiced Brownie a la Mode ^{GF}

Cream Cheese Swirl,
Salted Caramel Ice Cream

\$60 per person

(Ages 2-12 \$35, separate kid's menus also available)

GF-gluten free V-vegetarian Δ-can be vegan

Executive Chef, Pedro Diaz