

Happy Thanksgiving

First Course

Fragrant Turkey Bone Broth Soup,

Oyster Mushroom and Carrots, fried sage + prosciutto breadstick

Dungeness Crab Arancini —Loui Dip

Burrata Plate

Hachiya Lemon Ginger Persimmon Jam, toasted Hazelnuts, aged balsamic, toasted focaccia

Beet and Mandarin Salad,

parsnip + carrot noodles, mint and cilantro, walnut + champagne Shallotte, vinaigrette, toasted sunflower seeds

Entree

Roasted Garlic, Shallot + five herb chili lemon brined Turkey

Spanish Chorizo Corn Bread Stuffing, Ancho Chili and Maple Glaze sweet potatoes and carrots

Creamy Cauliflower infused mashed potatoes,

Chick Pea- Roasted Green Bean + Kale Stew, Date Gremolata

65.

SCHNITZEL

BIG pork Schnitzel, breaded and fried. Exotic mushroom gravy, house-made Spätzle with caramelized onion.

59.

DUNGENESS Crab + Scallop Pasta

with roasted and seared mushroom and artichokes, shallot and herb vermouth beurre blanc

69.

BEEF SHORTRIBS

slow cooked for hours in a red wine, beef stock, and rich tomato sauce. Crazy tender, fall off the bone, meaty goodness! Pure indulgence Leek and Potato Au Gratin

Chick Pea- Roasted Green Bean + Kale Stew, Date Gremolata

75.

Dessert

Apple Strudel

spiced apples, black walnuts, golden raisins in a flaky crust with Calvados Whipped Cream

FRENCH Custard Pumpkin Tart

silky baked custard in a pastry crust.

Sides

Cauliflower + Mascarpone Mashed Potatoes

Ancho Chili and Maple Glaze sweet potatoes and carrots

Pure indulgence Leek and Potato Au Gratin

Chick Pea- Roasted Green Bean + Kale Stew, Date Gremolata

Traditional Cranberry Sauce and Turkey Gravy

7.

Children's Menu

Roasted Turkey, mashed potatoes, 15.

Kinder Schnitzel, crispy French Fries 15.

Mac N Cheese 10.