

THANKSGIVING DAY 2015
6:30A-10:30A REGULAR BREAKFAST
12PM-3PM THANKSGIVING MENU
4PM-8PM THANKSGIVING MENU
CREDIT CARD REQUIRED
(\$35/PERSON CXL FEE IF LESS THAN 24 HRS)

TO SHARE

HOUSE MADE BREAD SELECTION
apple cider honey, whipped butter, cinnamon butter

FIRST

CAULIFLOWER SOUP (GF)
toasted cauliflower, herbs

SPINACH SALAD (GF, V)
rhubarb, mimolette cheese, pecan vinaigrette

CLASSIC CAESAR
romaine, white anchovy, garlic croutons

ENTRÉE

1808 ROASTED TURKEY
sage and sausage stuffing, cranberry orange relish, herb jus

DRY AGED BONE-IN NY STRIP (GF) + 10 UPCHARGE
roasted marrow butter, balsamic shallots

ALASKAN HALIBUT
celeriac crumbs, sabayon

KABOCHA SQUASH RISOTTO (GF, VEGAN)
coconut milk, toasted pumpkin seeds

SOUS VIDE DUCK BREAST (GF)
cranberry kumquat relish, duck rilletes

SWEET

MINI DESSERT TASTING
roasted apple bread pudding, pumpkin cheesecake, brown butter pecan tart

GF=GLUTEN FREE / V=VEGETARIAN

\$68++

*"Let us be grateful to the people who make us happy; they are the charming gardeners who make our souls blossom."
- Marcel Proust*

EXECUTIVE CHEF: JAKE STRANG
EXECUTIVE SOUS CHEF: MARK VUCKOVICH
GENERAL MANAGER: GARY CRUMP
SOMMELIER: LOU VARGO