

THANKSGIVING MENU

3 COURSES

FIRST

SOUP DU JOUR

ROASTED BUTTERNUT SQUASH, CARDAMOM-PEAR MOUSSE

TARTAR

AHI TUNA, AVOCADO, YUZU- SEASAME SOY, SRIRACHA

ROOTS & SQUASH

HEIRLOOM BEETROOTS, ROASTED BUTTERNUT SQUASH, APPLE, FETA, LEMON SHERRY VINEGRETTE

SECOND

SOUS VIDE ROAST

ORGANIC ROASTED TURKEY, BRIOCHE CHESTNUT WILD MUSHROOM STUFFING, BRUSSELS SPROUTS, MANDARINQUATS
CRANBERRY CHUTNEY

TAGINE

SLOW BRAISED COLORADO LAMB SHANK, COUSCOUS, HEIRLOOM CARROTS, MEYER LEMON MELANGE, AU JUS

PAPPARDELLE E FUNGHI

WILD MUSHROOM RAGU, TRUFFLE, SHAVED PARMAGIANO

PESCADO

WILD STRIPED BASS, MELTED BUTTERNUT SQUASH, ROASTED ROOTS, CITRUS

DULCE

KABOCHA

PUMPKIN CHEESE CAKE, POMEGRANATE MANDARINQUATS CHUTNEY

VOL-AU-VENT

CARAMELIZED APPLES, SALTED CARAMEL, HONEY LAVENDER