



THANKSGIVING DINNER

\$110 PER PERSON

First Course

BUTTERNUT SQUASH BISQUE

Pepitas / Pumpkin Oil / Cinnamon Crème Fraiche

GRILLED HEARTS OF ROMAINE

Boquerones / Parmesan Tuille / Homemade Caesar

ESCARGOT BOURGUIGNONNE

Garlic Herb Butter / Pernod / Crostini

Main Course

CLASSIC TURKEY

Chestnut Stuffing / Cranberry Onion Jam / Mashed Potatoes / Green Beans

PORK CHOP

Soubise Purée / Roasted Fennel / Natural Jus

PUMPKIN RAVIOLONI

Sage Brown Butter / Black Truffles

DAY BOAT SCALLOPS

Artichoke Purée / Tomato Jam / Garlic Chips

Dessert

PUMPKIN ROULADE

Candied Pepitas / Cream Cheese Frosting / Bourbon Caramel Whipped Cream

CHOCOLATE DOME

Raspberry Mousse / Chocolate Crèmeux / Raspberry Gel

BAKED ALASKA

Vanilla Ice Cream / Italian Merengue / Cherry Sauce

Executive Chef: Brian Groose

Chef de Cuisine: Carlos Leon

Pastry Chef: Mary Delfin

Sommelier: Stephen Elhafd

General Manager: David Saavedra