
THANKSGIVING PREFIXE

\$140 per person

AMUSE

CHEF'S DELIGHT

APPETIZERS

CHESTNUT VELOUTÉ

black truffle cream, roasted organic apple, crispy sage (D)

FERMENTED BOK CHOY

sesame, grilled plums, tamarind glaze (G)

CHARRED BITTER GREENS

compressed pears, pecan, aged blue cheese (D.N)

MARINATED ARTIC CHAR

maple syrup, carrot and ginger cream, winter citrus (D)

ROASTED LOCAL BEETS

pomegranates, peppered hazelnuts (N)

ENTREES

SLOW-ROASTED HERITAGE TURKEY

confit leg, black truffle butter, traditional garnishes (D.A.AM)

ROASTED HALIBUT

wilted chard, maitake mushroom, licorice infused red wine reduction (D.A.AM)

KING SALMON

spiced squash, vadouvan curry, tomato & raisin condiment (D.AM)

SRF TENDERLOIN

charred carrots, creamed spinach, Bordelaise sauce (D.A)

SWEET POTATO & TRUFFLE TERRINE

piquillo pepper puree, cashew cream (VG.AM)

DESSERT

APPLE ST. HONORE

caramelized puff pastry, vanilla bean custard, calvados (D.G.A)

CHARLOTTE

baked pumpkin custard, mascarpone, ginger caramel, pepitas (D.G)

CHOCOLATE AND PECAN

55% chocolate espuma, brown butter gelato, cocoa meringue (D.G.N)

(D) dairy - (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (AM) allium - (P) pork

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks.