



Thanksgiving Dinner

NOVEMBER 28, 2024 • 1PM-8PM
Reservation Required
\$85 Adults & \$45 Kids Under 10 Years Old

STARTERS



SMOKED SALMON

wild rice waffle, pea shoots, sieved egg, crispy capers, trout roe, crème fraiche

PROSCIUTTO WRAPPED FIG

spaghetti squash, arugula pesto, gorgonzola crumble, aged balsamic

SEA CANYON APPLE AND PETITE CHICORIES

shaved radish, gold beets, cocoa aged jack cheese, smoked walnuts, maple

PETITE ICEBERG WEDGE SALAD

blueberries, blue cheese, sundried tomato, roasted carrot, smoked pork belly

CLAM CHOWDER

Marisol white clam chowder, new potatoes, dill drop biscuits

MAINS



SLOW-COOKED ALL-NATURAL TURKEY BREAST

whipped potatoes, walnut and mushroom stuffing, petite carrots, green beans, pinot blanc cranberry relish, black truffle gravy

HERB CRUSTED SMOKED PRIME RIB OF BEEF

caramelized yams, green beans, petite carrots, aged sherry jus.

MUSHROOM MOLE

crispy polenta, charred corn, rainbow chard, chayote, birria broth

PAN ROASTED SALMON

braised lentils, lucienta kale, lions' main mushrooms, tapenade confetti, orange -turmeric broth

SWEETS



FLOURLESS RASPBERRY CHOCOLATE DECADENCE CAKE

FRESHLY BAKED PIE

Choice Of

Dutch apple pie, bourbon pecan pie, or pumpkin pie

