



## THANKSGIVING 2024

### MILK BREAD

Honey Butter (v)

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### APPETIZERS

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#### CHICORY SALAD

Gala Apple, Walnut, Goat Gouda

#### YELLOWFIN TUNA

Mango, Shiso, Fermented Chili

#### SHORT RIB

Black Trumpet Mushroom, Beef Jam, Oat Bread

#### CHICKEN LIVER MOUSSE

Giardiniera, Brioche

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### ENTREES

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#### HALIBUT

Snow Pea, Black Rice, Chanterelle Mushroom, Broccoli Rabe

#### ROASTED TURKEY

Brussels Sprout, Cranberry

#### MAITAKE MUSHROOM

Delicata Squash, Anson Mills Polenta

#### BEEF FILLET

Honeynut Squash, Carrot, Maple

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### SIDES

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#### LETTUCES

Buttermilk Dressing, Pickled Onion

#### ROASTED CAULIFLOWER

Gremolata, Almond

#### STUFFING

Chicken Sausage, Golden Raisin

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### DESSERTS

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#### PUMPKIN PIE

Gingersnap Crumble, Cranberry, Sage

#### CARROT CAKE

Cream Cheese Frosting, Pecan, Ginger Ice Cream

#### CHOCOLATE S'MORES

Dark Chocolate, Passion Fruit, Graham Craker, Toasted Menringue

EXECUTIVE CHEF ROSE NOEL

EXECUTIVE CHEF BRIAN YURKO

*(v) vegetarian, (ve) vegan, (gf) gluten free  
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*