



THANKSGIVING DINNER
NOVEMBER 27, 2008

FIRST COURSE

Chestnut Velouté
espresso foam, cracked hazelnut, brioche crouton

Dayboat Scallop
parsnip purée, mâche, local chanterelle, black truffle jus

Wild Mushroom Cannelloni
house-made pasta, porcini, candy cap, black trumpet, parmesan foam

Endive Salad
point reyes blue, candied pecan, port poached pear, pomegranate vinaigrette

ENTRÉE

California White Sea Bass
butternut squash "risotto," pancetta lardon, brussel sprout leaf, parmigiano reggiano

Rib-Eye
14 oz. prime, potato gratin, haricot vert, red wine jus

"Diestel Farms" Turkey
garlic whipped potato, foie gras-brioche stuffing, bloomsdale spinach, giblet gravy

DESSERT

Pecan Tarte
bourbon vanilla bean ice cream, crème chantilly

Cranberry Cheesecake
port reduction, huckleberry compote

Pumpkin Crème Brûlée
pistachio tuille

\$75.00 per guest

Does not include 19% service charge or applicable sales tax.

We reserve the right to change menu content.

