



THANKSGIVING DAY DINNER TO-GO

\$975, feeds up to 12 people

STARTERS

Belgium Endive Salad (3 servings)

Balsamic Shallots | Green Beans | Brie | Grapes | Candied Walnuts (N, V, GF)

King Salmon Tartare (2 servings)

Kumquat Purée | Green Apple | Serrano Peppers | Yuzu Truffle Emulsion (GF)

Balsamic-glazed Roasted Tomato Soup (4 servings)

Grilled Cheese Finger Sandwich (V)

Winter Truffle Risotto (3 servings)

Poached Hen Egg | Parmesan | Chives (V, GF)

Truffled Wagyu Beef Meat Pie (4 servings)

Mirepoix | Puff Pastry

Sweet Potato Puree with Marshmallow (V, GF) (8 servings)

Macaroni & Cheese (V) (8 servings)

Coleslaw (V) (4 servings)

MAIN COURSE

Whole Organic Roasted Turkey (20Lb)

Gravy | Green Bean Cassoulet | Cranberry Sauce | Herb Stuffing | Mashed Potato

DESSERTS

Pumpkin Pie (6 servings)

Pumpkin Mousse | Graham Sable | Candied Pepitas | Dulcey Chocolate (V)

Pecan Pie (6 servings)

Pecan Gianduja | Shortbread Crust | Pecan Praline Mousse | Chess Pie Custard

Hazelnut Mousse (V, N)

(V) Vegetarian (Vg) Vegan (N) Nuts (GF) Gluten-Free

THANKSGIVING DAY À LA CARTE TO-GO

Single serving, unless noted

STARTERS

Fried Quail Hot Sauce Straw Potato Coleslaw	46
Mexican Shrimp Cocktail Avocado Cilantro (GF)	49
Garden Crudit� Chickpea Hummus (V, GF)	32

MAIN COURSE

Seared Hamachi Filet Hokkaido Pumpkin Mandarin Japanese Mussel Curry (GF)	64
Double R New York Strip Steak Mushroom Puree Baby Turnip Sweet Potato Confit (GF)	98
Slow Roasted Beef Cheek Brasato Sauce Black Salsify Mashed Potato (GF)	72
Sunchoke Agnolotti Fairytale Pumpkin Plum Poppy Seed Paste Radish (V, GF)	38

DESSERTS

Whole Pumpkin Pie	79
Pumpkin Mousse Graham Sable Candied Pepitas Dulcey Chocolate (V)	

Whole Pecan Pie	79
Pecan Gianduja Shortbread Crust Pecan Praline Mousse Chess Pie Custard	
Hazelnut Mousse (V, N)	