

# THANKSGIVING MENU

\$95++ per guest

## STARTER

### **Iberco Jamon**

drunken goat cheese, fresh seasonal dates,  
charcoal crostini

## SALAD

### **Farmer's Market Spinach**

radicchio, candied butternut squash, braised pancetta,  
Manchego cheese, apple rosemary vinaigrette

## SOUP

### **Okinawa Sweet Potato**

Bellwether ricotta cheese, tarragon oil

## ENTRÉE

### **Roast Breast of Organic Turkey**

pan gravy, twice baked potato,  
cognac cranberry jelly

## ACCOMPANIMENTS

### **Candy Cap Mushroom Stuffing**

### **Lentil Ragu**

pickled golden raisins, fine herbs

### **Savory Roll**

crunchy chicharron, maple butter

## DESSERT

### **Pumpkin Spiced Crème Brûlée**

