

Thanksgiving Menu

November 23, 2023

Appetizers

(Choice of One)

Roasted Butternut Squash Soup

Fines Herbs, Brown Butter Sage Honeynut Squash, Crème Fraiche

Oysters Rockefeller

Herbed Butter, Parmesan Breadcrumbs

Abi Tuna Tartare Crostini

Garlic Rubbed Sourdough, Pistachio, Avocado

Fall Spinach Salad

Delicata Squash, Dried Cherries, Candied Pecans, Feta Cheese, Maple Balsamic Vin

Entrees

(Choice of One)

Diestel Turkey Two Ways

Spice Brined Breast & 24-Hour Confit Leg, Apple Infused Gravy

Herb Crusted Ribeye

Horseradish Cream, Bordelaise Jus

Pacific Northwest Wild Salmon

Sorrel Butter Sauce

Stuffed Local Delicata Squash

Wild Rice, Winter Vegetables, Chanterelle Mushrooms

Sides

Mashed Yukon Gold Potatoes

Slow Cooked Local Collard Greens

Crispy Brussels Sprouts

House Made Chicken Apple Sausage Stuffing

House-Made Cranberry Sauce

Desserts

(Choice of One)

Classic Pumpkin Pie - Mascarpone Whipped Cream

Black Bottom Pecan Pie – Vanilla Bean Ice Cream

Baked Apple Terrine – Salted Caramel Sauce, Streusel

Prix-Fixe Menu – Turkey, Prime Rib or Halibut \$95 // Squash \$65

–Gratuity of 20% will be added to each check–