

THANKSGIVING

Family Style Appetizers

BACON WRAPPED MEDJOL DATE

blue cheese, chive, puffed quinoa

PETITE LOBSTER & SHRIMP TARTLET

avocado mousse, fried capers, buttered phyllo

DIESTAL FARMS COCKTAIL TURKEY MEATBALLS

grilled rosemary, oyster mushroom, lingonberry chutney

WILD ARUGULA SALAD

crimson pear, fig, local citrus, house picked herb,
honey croutons, sherry vinaigrette

Main Course

CHOICE OF

PAN ROASTED CHILEAN SEABASS

wild rice and pecan pilaf, pencil asparagus with pancetta,
kumquat relish, chive butter

DIESTAL FARMS TURKEY

white and dark meat, sea salted butter Yukon mash,
petite green beans with confit shallot, chestnut stuffing with
sage sausage, tangerine cranberry sauce, natural gravy

BRAISED SHORT RIB

McGrath Farm yellow corn polenta, glazed baby carrot, truffled
beech mushroom, pumpkin seed pistou, grilled clementine

DELICATA SQUASH PAPPARDELLE

locally sourced winter greens, cider cream, house sage,
pomegranate, fried yam

Dessert Bar

assortment of mini desserts,
fruit tarts, cakes and pies

75 PER PERSON | 95 WITH FREE FLOWING SPARKLING WINE
38 FOR CHILDREN 6-12