

THANKSGIVING A LA CARTE

SALADS/STARTERS

winter salad 16

savory fig tart | smoky blue cheese
caramelized onion

stone fruit salad 16

citrus vin | kale

poke bowl 18

crispy rice | cucumber | ginger | togarashi

ENTREES

confit turkey leg 36

braised sweet potatoes | tempura green beans
gingerbread panzanella

12oz new york steak 38

root veg pave | romesco

pork tenderloin 37

brussel kraut | spiced apple gel
hot toddy anglaise

Carté burger 18

add cheese \$2

smashed style burger | spicy 1000 island | tomato
coriander habanero pickles | bibb lettuce | fries
plant based patty available at \$21

crispy airline chicken breast 28

pan seared crispy skin jidori chicken | kale
garbanzo stew | chistorra

beer braised short rib 30

horseradish jus | creamy sweet potato puree
crispy shallots

SIDES

braised sweet potatoes 10

torched mallow crème | maple foam

gingerbread panzanella 10

toasted gingerbread | celery | onions
brown butter

Brussels 10

spicy agave vinaigrette | crispy prosciutto

DESSERT

apple pie 15

granny smith filling | brown butter oat crumble
salted caramel foam

cheesecake 15

strawberry jam | crème anglaise

pumpkin pie 15

mallow pumpkin filling | snickerdoodle chantilly

EXECUTIVE CHEF CESAR OCEGUERA

