



Thursday, November 24th 2011

\$70 Per Person, including a glass of house wine

~or~
A la Carte



First Course

Roasted Butternut Squash & Nutella Soup

nutella foam, roasted chestnuts

11

House Smoked Duck Prosciutto Salad

endive & frisee, brandy poached pears, cranberry reduction, micro cilantro, smoked lemon vinaigrette

14

Endive & Pancetta Salad

bleu cheese, dried figs, candied pecans, grilled pineapple, greek yogurt maple syrup dressing

12

Roasted Butternut Squash & Beet Napoleon Salad

salted roasted cashews, la tur cheese, micro red amaranths, honey lavender vinaigrette

11



Second Course

Kabocha Squash Ravioli

dried cranberries, prosciutto di parma, mascarpone cheese sauce

14

Foie Gras Pâté Crostini

dried fruit compote, micro chervil, sweet sherry vinegar reduction

14

Salumi Sampler

sopressata toscano, salami con porcini, salami napoletana, petit jesu, finochietta, salami felino, roasted garlic crostini

15



18% gratuity will be applied to parties of six or more

Entrée

Orange Glazed Roasted Stuffed Turkey Breast

haricots verts, baby carrots, yukon gold potato puree, cranberry chutney, dried black currant & sage gravy

29

Veal Porterhouse Steak

rosemary fingerling potatoes, medley of mushrooms, grilled nopal salsa, caramelized shallot foie gras sauce

32

Sweet Potato Gnocchi

confit of suckling pig, roasted pecans, buffalo mozzarella, crispy enoki mushrooms, sage butter sauce

31

Almond Crusted Halibut

prickly pear risotto, roasted root vegetables, citrus micro greens, lemon champagne sauce

32

Wild Rice & Dried Fruit Stuffed Pork Chop

melted brie, sautéed green apples, brussels sprout leaves, apple cider sauce

28

All Entrees Served With Traditional Thanksgiving

Roasted Chestnut Stuffing, Family Style



Dessert

Fig Galettes

cinnamon marsala sabayon, toasted pistachios

10

Pumpkin Crème Brulée

vanilla tuille

10

Orange Pound Cake

concord grape compote, cinnamon ice cream

10

Chocolate Chestnut Bavaois Cake

whipped cream, raspberry sauce

10

Ice Cream

raspberry champagne, lemon pink grapefruit

9

Sorbet

coconut, passion fruit

9



Executive Chef: Manuel Honrado