

THANKSGIVING

75 | ADULT 32 | CHILD (12 AND YOUNGER)

STARTER

BUTTERNUT SQUASH SOUP

APPLES, WILD RICE, MAPLE SYRUP, SAGE

OR

SWEET LITTLE GEM SALAD

ORCHARD APPLES, SPICED PECANS,
HUMBOLDT FOG, GARDEN BASIL VINAIGRETTE

ENTREE

WILLY BIRD ORGANIC TURKEY

CLOVE-PEPPER BRINED TURKEY BREAST
BONE & ROLLED TURKEY LEG CONFIT

SIDES

BRIOCHE & SOURDOUGH STUFFING

WILD MUSHROOM, CHESTNUT, CARMELIZED
ONION, CELERY, HERBS

ROASTED BRUSSELS SPROUTS

WHIPPED POTATOES & GRAVY

CRANBERRY RELISH

DESSERT

SLICE OF PIE

PUMPKIN | APPLE | BOURBON-PECAN

STARTERS

FRESH BUTTERMILK BISCUITS

HONEY BUTTER 8

WARM ARTICHOKE DIP

ROASTED POBLANO PEPPERS, TOASTED PITA CHIPS 14

WEDGE SALAD ^{GF}

GREEN GODDESS, PT. REYES BLUE CHEESE, BACON, CHERRY TOMATO 14

CAESAR SALAD

ROASTED RED ONIONS, CHOPPED ROMAINE, SHAVED PARMESAN, CROUTONS 14
ADD CHICKEN OR PRAWNS 8

MARGHERITA FLATBREAD SAN MARZANO TOMATO SAUCE, MOZZARELLA, BASIL 15

ADD PEPPERONI OR ITALIAN SAUSAGE 3

CARNEROS GARDEN FLATBREAD BURRATA, MARINATED TOMATOES, ARUGULA PESTO, PEPITAS 17

OHLONE SMOKED SALMON FLATBREAD FROMAGE BLANC, RED ONION, PARMESAN,

LEMON CRÈME FRAICHE 17

MAINS

BIG GLORY BAY KING SALMON ^{GF} BLACK EYED PEAS, CHARRED FENNEL, SNAP PEAS,

SALMON ROE, LEMON VINAIGRETTE 28

FRIED CHICKEN MARY'S FREE RANGE CHICKEN, SMASHED YUKON GOLD POTATOES,

BRAISED GARDEN GREENS 28

ROASTED PORK CHOP ^{GF} PARMESAN POLENTA CAKE, ROASTED CARROTS, CARROT TOP SALSA VERDE 29

AKAUSHI KOBE BEEF BURGER HOUSE-MADE BRIOCHE POPPY SEED BUN, CHOICE OF FRIES OR BABY GREENS 16

ADD CHOICE OF CHEESE, AVOCADO, BACON, MUSHROOMS, EGG 2 EACH

VEGAN **BEYOND BURGER** PATTY AVAILABLE UPON REQUEST

SIDES

CRISPY TRUFFLE FRIES 12 SMASHED YUKON GOLD POTATOES 6 MAC 'N' CHEESE 10

ROASTED ASPARAGUS, LEMON OIL, PARMESAN 9 BEER-BATTERED ONION RINGS 10

SWEET ENDINGS

WARM APPLE EMPANADA

CARMALIZED APPLES, CINNAMON CRÈME ANGLAISE,
VANILLA ICE CREAM 11

BUTTERSCOTCH CUSTARD

BLONDE CHOCOLATE CRUMBLE,
HAZELNUT BISCOTTI 11

ICE CREAM SANDWICH ^{GF}

GLUTEN-FREE COOKIE, COFFEE ICE CREAM 11

FIG & PISTACHIO VERRINE

PISTACHIO MOUSSE, BLACKBERRY-RED WINE
POACHED FIGS 11

SIX BOON FLY DONUTS

CHOCOLATE DIPPING SAUCE 8

ICE CREAM FLOAT

VANILLA BEAN ICE CREAM, ROOT BEER 11

ICE CREAM OF THE DAY ^{GF}

TWO SCOOPS 8

COFFEE & TEA

FRESH BREWED COFFEE 4

ESPRESSO 4

SPECIALTY COFFEE DRINKS 6

FIVE MOUNTAINS ORGANIC TEA 5

^{GF} = GLUTEN FREE. PLEASE IDENTIFY WITH YOUR SERVER IF A CELIAC ALLERGY IS PRESENT. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. CORKAGE FEE \$25 PER 750 ML BOTTLE.

