



## THANKSGIVING DAY DINNER

### First Course

*Choice of:*

Salad of fennel, persimmon, frisee, walnut vinaigrette, point Reyes blue cheese

Mixed field greens, roasted tomato, carrot, avocado, radish, yuzu vinaigrette

Chawanmushi, roasted kabocha squash, alba truffle oil

### Main Course

*Choice of:*

Roasted Diestel turkey breast, bourbon cider gravy

Roasted loin of kurobuta pork, quince mustard sauce

Vegan: Roasted spiced whole cauliflower, sherry truffle mushroom jus

### Sides

*Choice of three:*

Roasted sweet potatoes, maple syrup with thyme

Honeynut squash, hijiki butter

Joel Robuchon's mashed potatoes

Lemon thyme roasted fingerling potatoes

Charred brussels sprouts, Applewood smoked bacon, cracked black pepper

Brioche stuffing, apple, celery, black currants, charred onion

### Dessert

*Choice of:*

Warm granny smith apple pie, maple ice cream

Classic pumpkin pie, Chantilly

Selection of local and artisanal cheese, autumn fruits, confiture

***\$110 per person***  
*plus 18% gratuity and tax*