



## STARTERS

choice of one

### BUTTERNUT SQUASH SOUP 10

maple fluff, crisp sage, toasted pumpkin seed

### AUTUMN SALAD 11

fuyu persimmon, heirloom apples, pomegranate, pecorino pepato, bitter greens, pumpkin spice vinaigrette

### WILD ARUGULA AND BLUE CRAB SALAD 13

wild arugula, pine nuts, red flame grapes, shaved red onion, shaved parmesan cheese & lemon thyme vinaigrette

### HAMACHI & SCALLOP CEVICHE 12

aji amarillo, sweet potato, cancha corn

### BABY KALE & ROMAINE CAESAR 11

parmesan croutons, basil, anchovy house caesar dressing

## SIDES 10

served family style

### TRUFFLE MASHED POTATOES

### FRENCH FRIES

### SWEET POTATO FRIES

### SAMBAL BRUSSEL SPROUTS

### CREAMED SPINACH

### FRENCH GREEN BEANS ALMONDINE

### CORN BREAD, SAUSAGE, AND PECAN STUFFING

## ENTREES

### HERB ROASTED MARY'S ORGANIC TURKEY BREAST 32

fresh corn bread, sausage & pecan stuffing, french green beans almondine, rosemary turkey gravy, cranberry cabernet sauce

### BUTTERNUT SQUASH RAVIOLI 26

brown butter, sage, forest mushroom, roasted figs, parmesan, fig balsamic glaze

### SHRIMP FETTUCINI 28

asparagus, heirloom tomato, roasted king oyster mushroom, black truffle cream, parmesan, fresh herbs

### ROASTED GARLIC AND ROSEMARY PRIME RIB 35

truffle mash potato, creamed spinach, natural beef au jus, horseradish cream

### WHOLE BRANZINO SEA BASS 32

head to tail presentation, arugula, citrus, fennel, olives

### LOCH DUART SALMON 30

okinawa sweet potato, sambal brussel sprouts, lemongrass coconut cream

### ½ LB. DOUBLE CHEESEBURGER & FRIES 20

aged white cheddar, american or blue cheese, russian dressing, grilled red onions, dill pickles on a toasted brioche bun

## THANKSGIVING SIGNATURE COCKTAIL

### PUMPKIN SPICE MARTINI

absolute vanilla vodka

baileys irish cream liqueur

pumpkin spice syrup

cinnamon