

# thanksgiving 2016

## three course prix fixe

fuji apple salad  
*pine nut yogurt, baby kale, wild rice*

autumn squash velouté  
*pumpkin spiced pepitas, pickled raisins*

diver scallops  
*cauliflower, yellow curry*

truffled pappardelle  
*watercress, parmigiano-reggiano*

sautéed foie gras (*supp. 8*)  
*graham cracker, huckleberries*

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### white truffle risotto

3 grams, 55

6 grams, 85

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king salmon  
*celeriac, asian pears, chicory*

pork chop  
*hen of the woods mushrooms, cabbage, green peppercorns*

sirloin  
*short rib lasagna, black trumpet mushrooms, salsify*

slow roasted turkey  
*dark meat agnolotti, sweet potato, creamed winter greens, pecans*

*for the table*  
*brown bread dressing, pomegranate-cranberry relish, whipped potatoes, gravy*

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stuffed cheesecake  
*port poached pears, honey cookie*

pumpkin pie  
*walnut brittle, cider syrup*

chocolate torte  
*brown butter hazelnuts, sage crème fraîche*

138

wine pairing 75

## vegetarian three course prix fixe

fuji apple salad

*pine nut yogurt, baby kale, wild rice*

autumn squash velouté

*pumpkin spiced pepitas, pickled raisins*

truffled pappardelle

*watercress, parmigiano-reggiano*

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white truffle risotto

3 grams, 48

6 grams, 78

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hen of the woods mushrooms

*cabbage, pears, capers*

baked cauliflower

*sunchoke fondue, broccoli, smoked grapes*

roasted beets

*barley, chanterelle mushrooms, ramp buttermilk*

*for the table*

*brown bread dressing, pomegranate-cranberry relish, whipped potatoes, mushroom gravy*

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apple tart

*pistachios, honey sage ice cream*

pumpkin cheesecake

*cinnamon fluff, concord grape*

flourless chocolate cake

*cranberries, brown butter ice cream*

125

wine pairing 75

John Fraser  
*Chef, Proprietor*

Nick Pfannerstill  
*Chef de Cuisine*

Sofia Schlieben  
*Pastry Chef*

*consuming raw or undercooked meats, poultry, seafood or eggs  
may increase your risk of foodborne illness*