



THE
Dining Room

THANKSGIVING MENU

THURSDAY, NOVEMBER 25

\$115++ PER PERSON
\$60 PER CHILD, 12 YEARS AND YOUNGER

THANKSGIVING MENU

Please select one item per course

AMUSE BOUCHE

SMOKED TROUT ROE BLINI

Herbed cream, puffed rice

FIRST COURSE

ROASTED BUTTERNUT SQUASH
AND CHESTNUT SOUP

ARUGULA SALAD

Beets, figs, goat cheese, fennel, pumpkin seeds
fresh herbs, citrus vinaigrette

BABY ORGANIC ICEBERG LETTUCE

Roasted tomato relish, Point Reyes blue cheese
crushed pecans, creamy dressing

AHI TUNA TARTARE

Lemon zest, chives, Fresno chilis, confit shallots, taro root chips

MAIN COURSE

ROASTED DIESTEL FARM TURKEY

Corn-sage stuffing, Yukon Gold potato purée
French green beans, candied yams, giblet gravy
cranberry sauce, lemon-thyme garlic butter

SEARED KING SALMON

Rye berry, faro, roasted beets, kale, lemon-chipotle vinaigrette

GRILLED RIB EYE STEAK

Sweet potato gratin, French green beans
Swiss chard, red wine essence

HEIRLOOM CAULIFLOWER CAVATELLI PASTA

Cauliflower, celery root, butternut squash, Bloomsdale spinach
ricotta salata, parsley

DESSERT

WARM APPLE TART TATIN

Caramelized puff pastry, vanilla bean whipped mascarpone
aged white cheddar streusel

SPICED PUMPKIN LATTE ROULADE

Sponge cake, whipped butterscotch cream, latte custard
espresso bean pumpkin seed praline

GERMAN CHOCOLATE CAKE

Toasted coconut custard, milk chocolate mousse, brûléed
coconut marshmallow, candied pecans

SWEET CORN CRÈME BRÛLÉE

Gluten free maple sablé, butternut squash confit