



Thanksgiving Day Four Course Menu

November 28, 2024

Appetizer:

Octopus Carpaccio 32

Slow Cooked Octopus, Baby Arugula, Lime, Persimmon Salsa, Micro Greens



Soup:

Sweet Potato Soup

9 cup • 12 bowl

Roasted Local Sweet Potato, Pistachio Citrus Mint Crumble

– or –

Salad:

Kale & Fried Goat Cheese Salad 23

Mari's Garden Tender Kale, Cherry Tomatoes, Cucumber, Shaved Red Onions,
Pear Balsamic Reduction, Cranberry Vinaigrette



Entrée:

Roast Turkey Roulade 45

Chorizo, Poblano Peppers, Garlic, Fresh Herbs,
Brussels Sprouts, Mashed Potatoes, Cornbread Stuffing, Cranberry Sauce, Turkey Gravy



Dessert:

Winter Spiced Panna Cotta 16

Cinnamon, Nutmeg, Cloves Infused Panna Cotta, Poached Pear Slices

\$98

State Tax and Automatic 19% Gratuity will be applied to the check.

Consumption of raw or undercooked eggs, meat, poultry,
seafood or shellfish may increase your risk of foodborne illness.

Menu Subject to Change Without Notice