



# Sample Thanksgiving Menu

## Starters

### **Roasted Butternut Squash Soup**

With Grilled Baguette and Pomegranate Reduction

### **House Smoked Skuna Bay Salmon Cake**

Topped with Uni Butter, Wilted Spinach and Grilled Apples

### **Harvest Mixed Green Salad**

With Sliced Bartlett Pears, Shaved Pecorino Toasted Croutons and Pear Walnut Vinaigrette

### **Pan-Seared Duck Breast Salad**

With Lola Rosa Greens, Frisée, Sliced Persimmons, Toasted Pine Nuts and Maple Dijon Vinaigrette

### **Pismo Beach Steamers**

With Garlic and Heirloom Tomatoes, White Wine Sauce and Grilled Baguette

## Entrees

### **Old World Roasted Turkey**

With Horse Radish Potato Mashers, Giblet Gravy, Prosciutto Ham and Haricots Verts, Torn Artisan Stuffing and House Made Cranberry Sauce

### **House Smoked Salt Porterhouse Steak**

With Drunken Spiced Rum Raisins, Grilled Endive with Meyer Lemon Vinaigrette, Humboldt Fog Goat Cheese, Sweet Potato Mashers and Candied Pecans

### **Grilled Polenta & Sweet Corn Tamales**

With Chocolate Mole, Black Beans, Fried Plantain Hay, Feta Cheese and Toasted Pumpkin Seeds

### **Braised Lamb Shank**

With "Root Down" of Baby Carrots, Beets, Parsnips and Turnips, Toasted Buckwheat Grouths and Blackberry Au Jus

### **Local Monterrey Bay Halibut**

Citrus Seared Fillet with Beurre Noisette, Fennel Risotto, Local California Olive Oil, Roasted Arugula and Sliced Persimmons

## Desserts

### **Local Covers Pumpkin Pie**

With Tahitian Vanilla Bean  
Whipped Cream & Caramel Twill

### **Pecan Pie**

With House Made Date Paste  
& Vanilla Ice Cream

### **Spicy Mexican Hot Cocoa**

With Chocolate Pistachio Biscotti

### **Bread Pudding**

With Dried Cranberries, Chocolate Chips  
& Crème Anglaise