



2019 Thanksgiving Menu

Starters

ARTICHOKE SOUP

serrano ham, chocolate hedgehog mushrooms, toasted hazelnut, mt. tam cheese

CRAB SALAD

mache, water cress, endive, granny smith apple, citrus vinaigrette

BEET – MOZZARELLA SALAD

arugula, green onion, tarragon, orange supreme, candied pecan, mustard vinaigrette

STEAK TARTARE

french cocktail sauce, capers, parsley, cured egg yolk, crostini

Entrees

ROASTED TURKEY

spiced sweet potato, sausage stuffing, turkey gravy, cranberry dressing, brussels sprout

ROASTED GOLD SPOTTED BASS

caponata, salsa verde, roasted fingerling potatoes

BEEF BOURGIGNON

pearl onions, red wine, braised carrots, creamy celery root, smoked bacon

GRILLED CAULIFLOWER

curry, herbs, citrus, butternut squash, wild mushrooms, toasted almonds

Desserts

COVER'S BAKERY PUMPKIN PIE

vanilla whipped cream

COVER'S BAKERY PECAN PIE

vanilla ice cream & caramel sauce

BAKED HASSELBECK APPLE

rolled oats, pistachios, dried cranberries, dried currants, maple bourbon ice cream

CASHEW CHEESECAKE

almond - date crust, lemon, vanilla, honey, blueberry – persimmon coulis

\$46 per person

(ages 2-12 \$23, separate kid's menus also available)