

ADELAIDE

Thanksgiving Menu

\$85 per person

select one of the following from each course

course one

Japanese Pumpkin Soup

red crab fritters, crème fraîche, candied chipotle, preserved blueberry

Lobster Toast

lobster remoulade, caviar, brioche, tarragon

Fall Salad

winter chicories & crudités, asian pear, burnt scallion crema, avonlea cheddar, toasted pistachio, garden herbs

Cypress Grove Goat Cheese & Sweet Onion Tart

caramelized shallot & leek, preserved beet root, huckleberry, persimmon, lemon thyme

course two

includes parker house rolls & salted french butter for the table

Heritage Breed Turkey

whole roasted breast, brioche stuffed turkey thigh, roubochon potatoes, black truffle gravy, cranberry preserve, wild mushroom fricassee

Snake River Farms Aged Prime Rib

potatoes au gratin, black truffle popover, french green bean casserole, crispy onions, horseradish crème, natural jus

Pan Roasted Halibut

curry butter beurre blanc, winter citrus, baby turnips, sautéed arrowhead spinach

Butternut Squash-Parmesan Cannelloni

heirloom squash "bolognese", creamed swiss chard, parmesan fonduta, candied pine nut gremolata, sage

course three

California Olive Oil Cake

citrus, cinnamon-lavender chantilly, blueberry sauce

Chocolate Caramel Pine Nut Tart

house-made rum raisin ice cream, salted toffee, pepita streusel

add-ons

Cheese & Charcuterie

selection of imported meats and cheeses, seasonal garnishes, house ferments, lavash crackers

\$30

Shrimp Cocktail

cocktail sauce & lemon

\$22

Kids Menu

\$45 per child (under 12)

select one of the following from each course

course one

Green Salad

Fruit Cup

Creamy Tomato Soup

course two

Roasted Turkey

mashed potatoes with gravy

Roasted Salmon

steamed vegetables, mashed potatoes with gravy

Cheeseburger

fries

course three

Pumpkin Pie

whipped cream

vanilla ice cream

berries and cookies

