

thanksgiving

November 25, 2021

FOR THE TABLE

honey truffle rolls
baked holiday brie
cranberry sauce
pumpkin hummus with fall crudite

STARTERS

chicory salad | \$17
confit duck, dried cranberry, fennel, champagne vinaigrette, palisade apple

pumpkin risotto | \$16
toasted walnuts, crispy leeks

autumn onion tart | \$17
micro arugula salad, figs, aged balsamic

seared foie gras | \$23
braised cabbage, pear blossom farm apples, brioche

butternut squash soup | \$16
pear, truffle, pomegranate and leek salad

ENTRÉES

turkey dinner | \$34
traditional stuffing, whipped yukon potato, haricot vert, gravy

autumn duck breast* | \$42
sweet potato and goat cheese gratin, broccolini, cherry reduction

black angus filet mignon* | \$52
whipped yukon potato, haricot verts, demi-glace

scampi prawns | \$38
spaghetti, preserved lemon, garlic, white wine, butter

stuffed local acorn squash | \$28
sprouted ancient grains, wilted kale, cranberry, sweet corn, smoked maple

colorado lamb rack* | \$48
stewed white beans, haricot verts, burgundy truffles

ora king salmon* | \$36
creamed leeks, grapefruit, white anchovy, asparagus

DESSERT

classic pumpkin pie
apple pie with sharp cheddar crust
bourbon pecan pie
chess pie
meyer lemon bars
apple oatmeal scotch's

ENTRADA
RESTAURANT

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.