



Thanksgiving

\$85 / person

AMUSE BOUCHE

Coat Cheese & Beet Crostini

STARTERS

select one

Honeynut Squash Soup

pomegranate, chive crème fraîche

Asian Pear & Watercress

endive, burrata cheese, red wine vinaigrette

Thao's Farm Eggplant Polpette

warm garlic-tomato sauce, mascarpone cheese polenta

Suggested Wine Pairing

Stag's Leap Chardonnay

MAINS

select one

Slow-Roasted La Bahn Ranch Turkey

confit turkey thigh, whipped yukon gold potatoes, apple & cranberry stuffing, haricots verts, cara cara & cranberry sauce, giblet gravy

Grilled Pacific Swordfish

purple sweet potato, heirloom cauliflower, marcona almond-sage brown butter

Cast Iron-Seared Duroc Pork Chop

purple molly potato spaetzel, brussels sprouts, apple soubise, sherry-maple glaze

Roasted Prime Rib of Beef

horseradish whipped potatoes, asparagus, natural au jus

Spinach & Mushroom Risotto

sunflower sprouts, pumpkin seed pesto, grana padano cheese

Suggested Wine Pairing – Seafood & Risotto

Groth Sauvignon Blanc

Suggested Wine Pairing – Poultry & Meat

Justin Cabernet Sauvignon

SWEETS

select one

Rustic Persimmon Tart

florentino's cinnamon gelato

Toasted Cinnamon & Allspice Pumpkin Pie

chantilly cream

Suggested Wine Pairing

Robert Mondavi "Moscato D'Oro"

BALEEN
kitchen