



# thanksgiving

prix fixe 65.

## STARTER

### lobster bisque

heavy cream, sherry, lobster, rock shrimp

### beet salad

organic arugula, roquefort cheese,  
roasted walnuts, red wine vinaigrette

### caesar

organic romaine, parmesan cheese  
croutons, anchovy caesar dressing,  
white anchovy

### butternut squash soup

sage brown butter, pepitas

### waldorf salad

organic mixed greens, apple +  
champagne vinegar dressing, spiced  
candied walnuts, feta, shaved gala apple,  
pickled grapes

### mixed green salad

organic field greens, heirloom grape  
tomatoes, cucumber, balsamic vinaigrette

## ENTRÉE

### slow-roasted turkey

citrus-brined, traditional stuffing, roasted  
garlic mashed potatoes, turkey jus gravy,  
broccolini, orange cranberry relish

### seasonal fresh fish

chef's seasonal creation

### veal picatta

lemon butter caper sauce, broccolini,  
mascarpone polenta soufflé

### prime rib (limited availability)

medium rare to medium, creamed  
horseradish, beef au jus, roasted garlic  
mashed potatoes, broccolini

### filet mignon

six ounce, roasted garlic mashed potatoes,  
broccolini

### cauliflower steak

marinated + roasted, broccolini,  
red pepper coulis, citrus-dressed arugula

## DESSERT

### pumpkin cheesecake

rum-whipped cream,  
shortbread cookie

### bourbon pecan pie

cinnamon ice cream

### triple-layer carrot cake

black currant, pecan,  
cream cheese frosting

MENU SUBJECT TO CHANGE

We are a non-smoking restaurant. A non-obligatory 20% gratuity will be added for parties of 6 or more.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.  
Consult with a physician for more information.



## WINE LIST

### SPARKLING

montefresco, prosecco, veneto, it	11
schramsberg, mirabelle, brut rosé, ca	16
veuve cliquot, brut, champagne, fr	25

### WHITE

albariño	
legado del conde, rías baixas, sp '21	11
chardonnay	
daou reserve, paso robles, ca '20	15
devona, wa '19	17
thevenet + fils, mâcon pierreclos, mâcon-villages, fr '20	14
pinot grigio	
scarpetta, friuli, it '21	12
riesling	
dr. loosen, blue slate, kabinett, mosel, ge '20	13
sauvignon blanc	
craggy range "te muna", martinborough, nz '21	14
bordeaux blanc	
château graville lacoste, graves, fr '21	13
rosé	
pascal jolivet, sancerre, fr '21	14

### RED

cabernet sauvignon	
jordan, alexander valley, ca '18	28
telaya, quintessence vineyard, red mountain, wa '19	13
malbec	
vaglio temple, mendoza, arg '19	13
merlot	
substance, stoneridge vineyard, wahluke slope, wa '18	14
pinot noir	
domaine gérard raphet, les grands champs, burgundy, fr '20	16
salem wine company, eola-amity hills, or '21	14
calera, central coast, ca '20	18
proprietary blend	
j.l. chave selection, mon cœur, côtes du rhône, fr '20	16
les cadrans de lassègue, saint-émilion, fr '19	17
nebbiolo	
vietti perbacco, langhe, piedmont, it '19	15
syrah	
k vintners, milbrandt, wahluke slope, wa '19	17
zinfandel	
quivira, dry creek valley, ca '19	13
tempranillo	
lan, rioja reserva, sp '16	14



### CORAVIN POURS

Hand-picked, premium by-the-glass wines from our cellar. Ask your server for a list of our current offerings.