

Thanksgiving To Go

Thursday, November 26th, 2020

ALL DAY
S.M.
DINING ROOM
AND BAR
CA.
CATERING

starters | choice of one

Maine Diver Sea Scallops GF

roasted maitake mushrooms • escargot butter

The Garden of Organic Hearts Salad GF

petite butter lettuce • roasted baby gold beets • troy's satsuma tangerines
french goat cheese • champagne-dijon mustard vinaigrette

Roasted Chestnut Soup GF

hudson valley duck confit • pomegranate • crispy sage

Red Deep Sea Crab Cake

parsnip puree • spiced apple agnolotti • citrus nage • autumn herbed salad

mains | choice of one

Oven-Roasted All-Natural Mary's Heritage Maple Herb Turkey

aged gouda • reggiano • gruyere yukon potato gratin
rum pineapple candied yams • tahitian vanilla bean + star anise cranberries
cranberry apple chicken sausage country-bread stuffing • white wine turkey gravy

Six-Hour Slow Cooked Osso-Buco GF

yukon gold fork smashed potatoes • carrots • asparagus • blistered cherry tomatoes
cipollini onions • brussels sprouts • turnips • zucchini
horseradish cream • natural veal jus

Pan Roasted Atlantic Black Bass

tarragon gnocchi • morel mushroom • asparagus • oven dried tomato concasse

dessert | choice of one

Dark Chocolate Ganache Tart • candied orange zest

French Apple Pie • vanilla ice cream

Pumpkin Pie • spiced mascarpone cream

Thank you to
our california
farms.
Munak
Givens
The Garden Of
Tamai
Schaner
Valdivia
Reyes
Frog Hollow

sides | 10

Loaded Potato Gratin GF

Rum Pineapple Candied Yams GF

Blistered Brussels Sprouts GF

mint yogurt • red flamed grapes • citrus zest

Wild Rice + Niman Ranch Bacon GF

\$78 per adult

\$38 per child (10 under)

Orders need to be placed by Friday, November 20th

Wine List Available

We kindly ask for no modifications or substitutions. Some items may have limited availability.
Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.