

Thanksgiving

Thursday, November 25th, 2021

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 GFpetite 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 Turkeyaged 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** GFyukon 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 creme fraiche**Pumpkin Pie** • spiced mascarpone creamThank 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

\$95 per person

Reservations 2:00pm - 7:00pm

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.