

Thanksgiving

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Marin Miyagi - Tomales Bay, CA

Medium, Briny, Buttery, Crisp Clean Finish

\$3.00

Quechan - Drake's Estero, Baja, MX

Medium Plump, Briny Lovers Dream

\$3.25

Kaipara - Tapora South Kaipara, NZ

Medium, Notes of Citrus, Cucumber Finish

\$3.75

Cooked Oysters

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 14

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 15

BBQ: Garlic-Barbecue Sauce (4 Ea.) 14

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 16

Sampler: One Of Each Cooked, Ceviche & Half Shell (Chef's Choice) 18

Crispy Curry Calamari 13

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 15

Saffron Broth, Red Pepper Rouille, Crostini

Ahi Tuna Poke 20

Wasabi Aioli, Yuzu Gastrique, Poppadom Crisps

Dungeness Crab Cake 20

Basil Aioli, Quick Pickle Cucumber, Calabria Chili Coulis, Micro Greens

Dungeness Crab Cocktail 20

Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 16

Brandied Caper Cocktail Sauce

Burrata 15

Castelvetrano Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

Duck Liver Pate with Pistachio 15

Strawberry-Pepper Compote, Crostini

Snacks

Candied Hobbs' Pork Belly 8

Dungeness Crab Deviled Eggs 9

Warm Marinated Olives 6

Nuts of the Day 7

Charcuterie & Cheese

Charcuterie Board

Large (All Six Selections) 25 Small (First Three) 14

House Made Duck Liver Pâté

Antica, Prosciutto, 14 mo., Parma, Italy

Bernina, Bresaola, Italy

Molinari, Spicy Coppa, San Francisco, CA

Leoncini, Porchetta, Reggio Emilia, Italy

Creminelli, Tartufo, Salt Lake City, Utah

Mustards, Olives, Pickled Vegetables, Roasted Garlic, Crostini

Cheese Board

Large (All Six Selections) 25 Small (Top Three) 14

Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA

Brie Le Cremeux, Triple Cream, Cow, France

Baquero, Manchego, 6 mo., Sheep, Spain

Cypress Grove, Humboldt Fog, Goat, Humboldt, CA

Castel Regio, Taleggio, Cow, DOP, Italy

Beemster, Aged Gouda, Cow, Holland

Local Honey, Membrillo, Candied Nuts, Crostini

20% Gratuity applied to parties of eight or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Appetizers

(Choice)

Roasted Pumpkin & Apple Soup
Thyme Crème, Bacon Crumble, Chives

French Onion Soup
Gruyere, Crostini

Roasted Beet Salad
Wild Arugula, Goat Cheese, Almonds, Vinaigrette

Lil Gem Caesar
Herbed Parm Chip, Bocarones, Crostini

Persimmon Salad
Baby Mixed Lettuce, Shaft's Bleu, Toasted Pepitas, Spiced Apple Vinaigrette

Entrée

(Choice)

Salt Crusted Angus Beef Prime Rib \$60
Yukon Gold Mashers, Au Jus, Horseradish Crème Fraiche

Diestel Ranch Turkey \$48
Sourdough Stuffing, Roasted Root Vegetables, Yukon Gold Mashers
Red Wine Cranberry Compote, Turkey Velouté

Braised Australian Lamb Shank \$45
White Cheddar Polenta, Red Wine Jus Lié, Mint Gremolata

Sear'd Day Boat Scallops \$58
Beluga Lentils, Black Chanterelles, Coconut Crème, Chervil

Crispy Skin Salmon \$47
Risotto Cake, Grilled Escarole, Local Mushrooms, Saffron-Butternut Puree, Pickled Fennel

Sweet Potato – Ricotta Gnocchi (vegan upon request) \$43
Kite Hill Almond Ricotta, Baby Tomatoes, Black Garlic, Sage, Brown Butter

Dessert

(Choice)

Pumpkin Cheesecake
Brown Sugar Graham Crust, Pomegranate Gastrique, Spiced Crème Chantilly

Sticky Toffee Pudding
Caramel Toffee Gelato

Apple Galette
Vanilla Bean Ice Cream, Caramel, Cinnamon

Chocolate Mousse
Whipped Crème, Walnut Crumble, Cocoa Nibs

Gelato or Sorbet with a Sugar Cookie

(choice)

Pomegranate Sorbet
Bourbon Butter Pecan Gelato

Sides

Roasted Local Gourmet Mushrooms
Wild Arugula, Grana Padano
10

Roasted Root Vegetables
7

Red Wine Cranberry Compote
5

Yukon Gold Mashers
7

Sourdough Stuffing
7

Crispy Brussels Sprouts
Thyme, Dijon, Grana Padano, Lemon
9

Kids (under 10)

Turkey Dinner

Cheeseburger with Fries

Housemade Shell Pasta
Alfredo

Drink of Choice

Vanilla Bean Ice Cream, Chocolate Sauce

\$20

Corkage fee \$18 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).
ABC Law §23396.5 prohibits taking any unconsumed wine from the premises that wasn't purchased from the restaurant.

Thanksgiving To Go Menu

- **Orders need to be placed by 5:00 pm Wednesday November 25.**
- **Choose your desired pick-up time between 1:00 – 5:00**

Starter

Roasted Pumpkin & Apple Soup
Thyme Crème, Bacon Crumble, Chives

Roasted Beet Salad
Wild Arugula, Goat Cheese, Almonds, Vinaigrette

Lil Gem Caesar
Herbed Parm Chip, Bocarones, Crostini

Persimmon Salad
Baby Mixed Lettuce, Shaft's Bleu, Toasted Pepitas, Spiced Apple Vinaigrette

Entree

Salt Crusted Angus Beef Prime Rib \$60
Yukon Gold Mashers, Au Jus, Horseradish Crème Fraiche

Diestel Ranch Turkey \$48
Sourdough Stuffing, Roasted Root Vegetables, Yukon Gold Mashers
Red Wine Cranberry Compote, Turkey Velouté

Braised Australian Lamb Shank \$45
White Cheddar Polenta, Red Wine Jus Lié, Mint Gremolata

Seared Day Boat Scallops \$58
Beluga Lentils, Black Chanterelles, Coconut Crème, Chervil

Crispy Skin Salmon \$47
Risotto Cake, Grilled Escarole, Local Mushrooms, Saffron-Butternut Puree, Pickled Fennel

Sweet Potato – Ricotta Gnocchi (vegan upon request) \$43
Kite Hill Almond Ricotta, Baby Tomatoes, Black Garlic, Sage, Brown Butter

Dessert

Pumpkin Cheesecake
Brown Sugar Graham Crust, Pomegranate Gastrique, Spiced Crème Chantilly

Sticky Toffee Pudding
Caramel Toffee Gelato

Apple Galette
Caramel, Whipped Crème, Cinnamon

Chocolate Mousse
Whipped Crème, Walnut Crumble, Cocoa Nibs