

# Thanksgiving 2022

Each Guest Is Required To Order From The Three Course Menu. No Split Plates.

## Additional items available for purchase

### Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

#### Kumamoto \$3.75

Humboldt Bay, Humboldt, CA  
Extra Small, Plump, Briny, Sweet Finish

#### Skookum \$2.75

Skookum Inlet, Puget Sound, WA  
Small, Mild Brine, Vegetable Finish

#### Beau Soleil \$3.75

New Brunswick, BC  
Firm, Salty, Sweet Hints of Hazelnut

### Cooked Oysters

**Maitre'D:** Parsley, Garlic, Onions, Butter (4 Ea.) 16

**Casino:** Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 17

**BBQ:** Garlic-Barbecue Sauce (4 Ea.) 16

#### **Crispy Calamari 17**

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

#### **Steamed Mussels 20**

Garlic, Spinach, White Wine, Butter, Chili Flakes

#### **Steamed Clams 20**

Garlic, Spinach, White Wine, Butter, Chili Flakes

#### **Spicy Salmon Poke 21**

Yuzu Avocado, Scallions, Cucumber, Jalapeño  
Wasabi Aioli, Wonton Crisps

#### **Crisp Gulf Prawns 19**

Ginger-Carrot Puree, Cilantro Chile Sauce, Shrimp "Chips"

#### **Grilled Spanish Octopus 19**

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

#### **Di Stefano Burrata 16**

Heirloom Tomatoes, Pesto, Balsamic Reduction

#### **Steak Tartare 20**

Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

#### **Truffle Mac & Cheese 13**

Four Cheese, Toasted Bread Crumbs

#### **Duck Liver Pâté with Pistachio 15**

Strawberry-Pepper Compote, Crostini

#### **Pork Belly 19**

Bánh Mi Veg, Vietnamese Fish Sauce Glaze, Sambal Aioli, Peanuts

#### **Shellfish Cocktails**

Brandied Caper Cocktail Sauce

#### **Gulf Prawn 18**

#### **Bay Shrimp 14**

### Snacks

Warm Marinated Olives 6

Fried Pecans 7

#### **Charcuterie & Cheese Board 30**

- Antica, Prosciutto, 14 mo., Parma, Italy
- Molinari, Spicy Coppa, San Francisco, CA
- Creminelli, Tartufo, Salt Lake City, Utah
- Shaft's Bleu, Cow, Placer County, CA
- Baquero, Manchego, 6 mo., Sheep, Spain
- Castel Regio, Taleggio, Cow, DOP, Italy

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.

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## Appetizers

(Choice)

### Butternut Squash Bisque

Thyme Crème Fraiche, Pepitas

### French Onion Soup

Crouton, Gruyere Gratin

### Delicata Squash Salad

Wild Arugula, Maple Goat Cheese, Golden Raisin Vinaigrette, Dried Cranberries, Pomegranate

### Butter Lettuce Salad

Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu, Basil Vinaigrette

### Shaved Brussels Sprout Salad

Manchego, Garlicky Green Goddess Dressing, Croutons

## Entrée

(Choice)

### Dijon & Herb Roasted Angus Beef Prime Rib \$70

Yukon Gold Mashers, Au Jus, Horseradish Crème Fraiche

### Diestel Ranch Turkey \$53

Sourdough Stuffing, Roasted Root Vegetables, Yukon Gold Mashers  
Red Wine Cranberry Compote, Turkey Velouté

### Seared Sea Scallops \$62

Butternut Squash Risotto, Mushrooms, Baby Heirloom Tomatoes  
Calabrian Honey Butter, Parsnip Crisps

### Crispy Skin Salmon \$52

Carrot Puree, Ginger-Garlic Beurre Blanc, Thai Chili Salad

### Butternut Squash Risotto \$45 (vegan option available)

Mushrooms, Baby Heirloom Tomatoes, Parsnip Crisps

## Dessert

(Choice)

### Pumpkin Cheesecake

Candied Pepita Crust, Chocolate Bark, Spiced Crème Chantilly

### Butterscotch Bread Pudding

Whisky Crème Anglaise

### Apple Galette

Vanilla Bean Ice Cream, Caramel, Cinnamon, Apple Chip

### Chocolate Mousse

Whipped Crème, Cacao Nibs, Pistachio

### Raspberry Zinfandel Sorbet

### Kentucky Bourbon Butter Pecan Gelato

## Sides

Roasted Root Vegetables

8

Red Wine Cranberry Compote

6

Yukon Gold Mashers

8

Herbed Sourdough Stuffing

8

Crispy Brussels Sprouts  
Bacon, Goat Cheese, Balsamic

12

Pomme Frites

Truffle Aioli

9

## Kids (under 10)

Turkey Dinner

Cheeseburger with Fries

Housemade Shell Pasta  
Meat Sauce

Noodles with Butter & Cheese

Drink of Choice

Vanilla Bean Ice Cream, Chocolate Sauce

\$20

Corkage fee \$20 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.

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