

Thanksgiving Day

Thursday, November 26, 2009
12 to 7 p.m.

Appetizers

Mandarin Dill Pollen Salmon Gravlax - 15

Scallion Griddle Cake, Mâche, Watercress Cream, Petrossian Caviar Pearls

Brandt Farm Braised Prime Short Rib - 16

Buttercup Squash, Honey Cardamom Crisp, Pickled Crabapple, Petite Syrah Jus

Pecan Creole Gulf Prawns - 17

Preserve Peach Grits, Chard Eggplant, Tasso Ham, Sassafras Corail Sauce

Fallbrook Blue Heron Farm Tender Greens - 14

Bellwether Pepato Cheese, Sunflower Seed Crostini, Fig Jam, Pomegranate Mustard Dressing

Autumn Mushrooms - 16

Chanterelles, King Trumpets, Hen of the Woods, Thyme Date Biscotti, Black Truffle, Marsala Reduction

Blue Crab Sweet Corn Bisque - 15

Artisan Bacon, Chervil Fromage Blanc, Toasted Cumin Oil

Main Courses

Apple Cider Glazed Sonora Free Range Turkey Breast - 31

Maple Chestnut Spoon Bread, Black Creek Cheddar Whipped Potato, Agrume Cranberry Relish, VYA Vermouth Sauce

Verbena Gooseberry Roasted Arctic Char - 32

Wild Rice Timbale, Saffron Endive Confit, Persimmon, Vino Santo Essence

Macadamia Butter Basted Australian Lobster Tail - 41

Green Curry Leek Risotto, Boudin Blanc, Fennel Sprouts, Buddha's Hand Emulsion

Pan Seared Midwestern Filet Mignon - 36

Hazelnut Sweet Potato Pie, Huckleberry, Valdeon Blue, Tellicherry Pepper Malbec

Petite Syrah Braised Colorado Lamb Osso Bucco - 31

Chèvre Cipollini Couscous, Honshemiji, Pine Nut Gremolata, Candied Root Vegetables

Thanksgiving Sweets - 9

Five Spice Pumpkin Pie

Orange Muscat Anglaise, Vanilla Meringue, Grain of Paradise Tuile

Dulce de Leche Caramel Cheesecake

Almond Shortbread, Star Anise Poached Pear, Mirabelle Sauce

Three Layered Callebaut Chocolate Mousse

Cocoa Nibs, Plum Spice Sesame Brittle, Red Currant Coulis

Bananas Foster Crème Brûlée

Coconut Macaroon, Chocolate Spear, Griotte Cherries, Cassia Sugar

Espresso and Vanilla Bean Cobblestone Pie

Toasted Hazelnuts, Chocolate Nuggets, Hot Rum Butterscotch

* applicable sales tax not included