



Thanksgiving Dinner Menu

Thursday, November 27, 2025

optional wine pairing 49.

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choice of first course

CRUDITE OF NOVEMBER VEGETABLES

parsley sauce, pickles

FRUIT DE MAR

half shell oysters, clams, prawns, citrus, fruits and cocktail sauce

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choice of second course

SMOKED BEETS

steamed in verjus from Clos Electrique, celeriac remoulade, walnut oil

DUNGENESS CRAB SALAD

endive, crab fat dressing, hazelnut, garlic croutons

CHICKEN LIVER TERRINE

dashi gelee, grilled bread

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choice of entree

ROASTED TUREKEY

pommes purée, sauce suprême

STEAMED SABLEFISH

Squash, dashi, long pepper

PRIME RIB

au jus, horseradish

KENNEBEC POTATO GNOCCHI

chanterelles, smoked butter sauce

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choice of dessert

CHOCOLATE TART

chocolate sable, pistachio chantilly cream

HEIRLOOM BLACK FUTSU PUMPKIN TART

pâte sucrée, chantilly cream

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chances of food borne illness
**wild mushrooms are not an inspected product