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## THANKSGIVING PREFIXE

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\$135 per person

### APPETIZERS

#### CHESTNUT VELOUTÉ

black truffle cream, roasted organic apple, crispy sage

#### CHICKEN LIVER PARFAIT

spiced bittersweet persimmons, port wine gel, toasted brioche

#### CHARRED BITTER GREENS

compressed pears, walnuts, aged blue cheese

#### MARINATED ARTIC CHAR

maple syrup, carrot and ginger cream, winter citrus

#### ROASTED LOCAL BEETS

pomegranates, peppered hazelnuts

### ENTREES

#### SLOW-ROASTED HERITAGE TURKEY

Confit leg, black truffle butter, traditional garnishes

#### ROASTED TURBOT

napa cabbage, "Forestiere garnish" red wine reduction

#### KING SALMON

spiced squash, vadouvan curry, tomato & raisin condiment

#### SRF TENDERLOIN

charred carrots, creamed spinach, Bordelaise sauce

#### SWEET POTATO & TRUFFLE TERRINE (VG)

piquillo pepper puree, wilted chard, cashew cream

### DESSERT

#### APPLE TERRINE

caramelized phyllo, rum raisin, vanilla gelato

#### SWEET POTATO TART

oatmeal cookie crust, toasted brown sugar meringue

#### MILLE FEUILLE

milk chocolate mousse, pecan praline, brown butter

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks.

(G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork