
T H A N K S G I V I N G

An assortment of festive Thanksgiving canapés
Oven warm Bub & Grandma's country bread with artisanal Beurre de Bordier
Glass of Laurent-Perrier champagne

Kabocha squash soup with pepitas and coconut crema
Santa Barbara shellfish chowder with new potatoes
Terrace little gem Caesar salad with Carpinteria avocado
Butter lettuce with persimmon, gorgonzola dolce and pecan
Wild Baja tuna crudo, olive, vanilla and orange zest
Braised Sonoma lamb neck on Parmesan polenta, desert dates
House-made pumpkin agnolotti with sage infused brown butter
Charcoal grilled prawns with charred lemon and sauce rouille
Diver scallops, ancient grain porridge and prosciutto di Parma

Carved heritage Diestel turkey breast
Slow roasted prime rib, au jus
Honey and lime glazed Chilean sea bass
Koji roasted sweet potato with mushrooms and fresh truffles

Served family style

Buttered mashed potatoes
Traditional brioche stuffing
Sweet potato with meringue
Green bean casserole
Roasted rainbow baby carrots
Old fashioned giblet gravy
Cranberry sauce with orange zest

Beverly Hills Farmers Market pumpkin pie
San Joaquin valley pecan pie
Fair Hills Farms Granny Smith apple pie

Served family style

Tahitian vanilla ice cream
Chantilly cream
Caramel and chocolate sauce
Almond brittle

\$185 per person / not including taxes and gratuity

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