



**THANKSGIVING DAY**  
**THREE-COURSE DINNER MENU**  
**THURSDAY, NOVEMBER 26, 2009**

**FIRST COURSE**

**Acorn Squash Soup**

Turkey Confit Ravioli, Tender Leeks, Chestnut Purée, Apple Gelée

**Organic Garden Salad**

Pumpkin Seeds, Olive Oil, Sherry Vinegar Cloud, Maldon Sea Salt

**Peekytoe Crab Salad**

Meyer Lemon, Avocado, Compressed Melon, Potato Foam

**Slow Poached Egg**

Morel Mushroom Risotto, Crisp Pork Belly, Green Onion, Burgundy Truffle

**ENTRÉES**

**Brined and Roasted Turkey**

Sweet Potato- Apple Gratin, Pecan Maple Pain Perdu, Larded Brussel Sprouts,  
Cranberry Gastrique, Natural Jus

**Halibut**

Potato "Risotto", Fennel Trio, Littleneck Clams, Pernod Bouillabaisse

**Roasted Prime Beef Filet**

Onion Compote, Honshimeji Mushrooms, Truffle Potato Mousseline, Sauce Bordelaise

**Grilled Lamb Rib Eye**

Petite Vegetables, English Pea Mint Emulsion, Couscous, Lamb Jus

**Maple Glazed Salmon**

Asparagus Tips, Sweet Potato, Parsnip Purée, Organic Quinoa

**DESSERTS**

**"Peanut Butter Cup"**

Textures of Chocolate and Peanuts

**Warm Apple Consommé**

Cinnamon Doughnut and "Munchkin", Madagascar Vanilla Anglaise

**Olive, Olive, Olive**

Figs, Lemon Olive Oil Cake, Olive Oil Gelée, Yuzu- Olive Oil Ice Cream

**Pumpkin Tart**

Spiced Plum Marmalade, Brown Butter Ice Cream

\$ 105.00 Per Person

Plus 20% Service Charge and 6.5% State Sales Tax