

HAPPY THANKSGIVING

THREE COURSE HOLIDAY MENU

butternut squash and pear soup with vanilla bean oil

or

local mixed greens, dried cranberries, pumpkin seeds, shaved parmesan,
champagne vinaigrette



diestel turkey ranch all natural, free range oven roasted turkey breast, mashed potatoes
and gravy, savory stuffing with apples, pecans, and mushrooms,
sauteed green bean with shallots,
fresh cranberry chutney



pumpkin pie with chantilly cream

68

Gundlach Bundschu Gewurztraminer glass 10 bottle 40

APPETIZERS

dungeness crab cake, heirloom carrots, green papaya, cucumber, peanut, lemon aioli	16
flash-fried calamari with a spicy chipotle chile and orange honey glaze, pickled ginger	15
cheese plate, fruit compote, model bakery cranberry-walnut bread	18
roasted butternut squash and pear soup with vanilla bean oil	5/10

SALADS

sweet coconut-fried prawns with mango, cucumber, greens, sesame-citrus vinaigrette	16
local mixed greens, pumpkin seeds, dried cranberries, shaved parmesan, champagne vinaigrette	14
hearts of romaine, caeser dressing, shaved parmesan , croutons	6.5/12

ENTREES

pan roasted salmon, mashed potatoes, sauteed spinach, tarragon beurre blanc	29
grilled flat iron steak, roasted potatoes and carrots, carmelized onions, cabernet compound butter	42
moroccan-inspired braised lamb shank with golden raisin, toasted almond couscous	33
ratatouille, roasted eggplant, zucchini, squash, tomato, and bell pepper	22
rigatoni pasta, bolognese meat sauce, parmesan cheese	26

SIDES

mashed potatoes 7	green beans with shallots 8	french fries 7
executive chef - federico guillen	sous chef - rafael aranda martinez	

*corkage for all of our friends, good friends, vintners and neighbors \$20 per 750ml bottle
(for each bottle purchased from our list, we will waive one corkage fee!)*

a service charge of 18% may be added to parties of six or larger

the state of california requires us to inform you that consuming raw or undercooked meats, seafood, and eggs may increase your risk of food borne illnesses.