

Thanksgiving Dinner

WARM BEGINNINGS

Butternut Squash Risotto

winter truffles, parsley, parmesan cheese

Toppings

braised short rib stew, garlic shrimp,
braised shallots & mushrooms

Roasted Sweet Potato Soup

toasted sunflower seed, lemon oil

CHEESE AND CHARCUTERIE STATION

Point Reyes blue cheese, toma, beehive creamy cheddar, chabichou
goat cheese, Marin County camembert, fume de amber,
parmigiano reggiano

Shaved Cured Meats

porchetta, wild boar sausage, venison salami, alto adige speck
fennel sopressata, milano salami, house-made pate

-Accoutrements-

stewed port wine fruit, house made pickles, assorted mustard,
cornichons, fig jam, sour cherries, roasted nuts,
crackers, flat bread, artisan breads

Curried Orzo Pasta Salad

dried Fruit, almonds, radicchio

Hummus, Babaganoush,

Roasted Vegetable Dip, Goat Cheese Spread

potato chips, crackers, bagel chips

Marinated Beet Salad with Argan Oil

pine nuts, blue cheese

Wintergreens

shaved vegetables, sherry vinaigrette
dried cranberries

COASTAL TREATS

**Shucked Oyster, Crab Legs,
Snow Crab Claws, Poached Shrimp
Poached Clams, Crawfish**

Condiment Bar:

garlic aioli, lemon wedges, louis dressing,
classic cocktail sauce,
tarragon aioli, mignonette, hot sauce,

Individual Seafood Shooters

shrimp cocktail, cucumber, tomato,
horseradish, cilantro

Cucumber & Melon Gazpacho

bay scallops, pickled chilies

Opah Crudo

coconut & lime, peppers,
cilantro, curry

SUSHI, SASHIMI & POKE DISPLAY

Assorted Sashimi & Sushi,
soy sauces, wasabi, pickled ginger

Seaweed Salad

Tuna Poke, Salmon Poke

seasoned rice, toppings

CARVING SELECTION

Roasted Napa Valley Leg of Lamb

rosemary demi

Carved Bone in Ham

stewed apples & raisin compote

Pepper Crusted Prime Rib

horseradish cream, classic au jus

Roasted Scottish Salmon

fennel citrus beurre blanc

Maple Glazed Slow Cooked Pork Belly

dijon mustard

Sides

Baked Cauliflower

truffle béchamel sauce

Roasted Local Squash

pickled pepper relish

Roasted Pee-Wee Potatoes

Baked Mini Sweet Potatoes
brown sugar pomegranate glaze

Roasted Brussel Sprouts
pork belly, stewed figs

Greens Bean,
garlic, almond

THE BIRD & ALL THE TRIMMINGS

Whole Roasted Organic Turkey

Slow Roasted Breast

Slow Roasted Dark Meat

Port Wine Orange Cranberry Chutney & Classic Gravy
classic buttermilk potatoes

Savory Sausage Mushroom Stuffing

Baked Mini Sweet Potatoes
brown sugar pomegranate glaze

Greens Bean
garlic, almond

DESSERT BUFFET

Warm Bread Pudding

Warm Chocolate Bourbon Cobbler

Mini Apple Pies

Mini Maple Pecan Pies

Mini Pumpkin Pies

Cinnamon Walnut Crumb Cake

Assorted Holiday Cookies

Vanilla Cranberry Panna Cotta

Cookie Dough Dark Chocolate Verrine

Vanilla Pumpkin Cheesecake

S'mores

Carrot cake

Lemon Meringue Tarts

Opera Cake (GF)

Chocolate Fudge Cake (GF)

Dulce de Leche Brownie (GF)

French Macaroons (GF)

Passion Mango Mini Cakes (SF, GF)

Candy Station

WINES BY THE BOTTLE

Sparkling / Champagne

The Del's Sparkling by One Hope, California 48
Domaine Chandon, Brut, California 70
Veuve Clicquot, Yellow Label, France 135
Veuve Clicquot, Brut Rosé, France 164

White & Rosé

Chateau d'Esclans, 'Whispering Angel', Rosé, France 79
Chateau Ste. Michelle, 'Eroica', Riesling, Washington 79
Twomey by Silver Oak, Sauvignon Blanc, Napa Valley 89
Mer Soleil, Chardonnay, Santa Lucia Highlands 75
Cakebread, Chardonnay, Napa Valley 130

Red

Meiomi, Pinot Noir, California 76
Elk Cove, Pinot Noir, Willamette Valley 82
Bodega Norton, Malbec, Argentina 76
Daou, Cabernet Sauvignon, Paso Robles 89
Skyside by Newton, Cabernet Sauvignon, Napa Valley 106
Prisoner Wine Co., 'The Prisoner', Red Blend, California 119

