

Thanksgiving 3-Course Prix Fixe

Thursday, November 28, 2024

\$95 per person + tax & gratuity

Reservations available from 1:00 – 5:30pm

FIRST COURSE

choose one

Local Delicata Squash Tempura

fried sage, red chile aioli *(v/gf)*

Red Curry Carrot Soup

crispy shallots, toasted peanuts, lime crema *(v/gf)*

The Vagabond Farmers Green Salad

dried cranberries, candied pecans, shaved pears, cider vinaigrette *(v/gf)*

House-made Ricotta Cavatelli

fall mushrooms, local kale, oregon hazelnuts, pecorino *(v)*

SECOND COURSE

choose one

Herbed Turkey Breast Roulade

classic whipped potatoes, cornbread stuffing, haricots verts, cranberry sauce, gravy *(gf)*

Cider Braised Boneless Beef Short Rib

brown butter smashed local root vegetables, salt roasted shallots, crispy onions, *(gf)*

Grilled Atlantic Swordfish

parsnip purée, glazed brussels sprouts, pomegranate agrodolce *(gf)*

Casablancon Style Sweet Potato Tagine

chickpeas, green olives, almonds, oranges, harissa, preserved lemon yoghurt, buckwheat flatbread *(v/gf)*

DESSERT

choose one

Cranberry Curd Tart

hazelnut-almond crust, meringue *(gf)*

Pumpkin Pecan Pie

bourbon chantilly cream *(gf)*

Champagne Pear Sorbet *(gf)*