

# Thanksgiving 3-Course Prix Fixe

Thursday, November 27, 2025

\$95 per person + tax & gratuity

Reservations available from 12:00 – 5:30pm

## FIRST COURSE

choose one

### Shrimp Tempura

togarashi, yuzu ponzu, miso aioli *(gf)*

### Green Salad

shaved spring onion, cider vinaigrette, aged gouda *(v/gf)*

### Hand-Rolled Ricotta Cavatelli

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

### Potato Leek Soup

crème fraîche, chives

## SECOND COURSE

choose one

### Herbed Turkey Breast Roulade

whipped potatoes, cornbread stuffing, green beans, cranberry sauce, gravy *(gfa)*

### Red Wine Braised Boneless Short Rib

buckwheat polenta, roasted local carrots, cherry jus, gremolata *(gf)*

### Grilled Long-Line Swordfish

fall vegetable ratatouille, pomegranate vinaigrette, herb salad

### Roasted Vegetable Tagine

artichoke hearts, chickpeas, olives, sweet potatoes, peas, apricot, almonds, feta, aji verde sauce, buckwheat flatbread *(v/gf)*

## DESSERT

choose one

### Pumpkin Pie

toasted meringue

### Pecan Pie

whipped crème fraîche *(gfa)*

### Cranberry Crème Brulée *(gf)*