Thanksgiving 3-Course Prix Fixe
Thursday, November 26th, 2026
$115 per person + tax & gratuity
Reservations Available from 12:00 – 5:30

COURSE ONE
choose one

Green Salad
dried cranberries, goat cheese, confit apples, lemon vinaigrette *(v/gf)*

Fried Brussels Sprouts
lardons, black garlic vinaigrette, tahini, sesame seeds, pickled shallots *(gf)*

Winter Squash Bisque
maple crema, spiced pumpkin seeds *(v/gf)*

Pumpkin Gnocchi
sage brown butter, toasted hazelnuts, shaved pecorino *(v)*

SECOND COURSE
choose one

Herbed Turkey Roulade
herbed focaccia stuffing, haricot verts amandine, cranberry compote, whipped mashed potatoes, gravy *(gfa)*

Cast Iron Seared Filet Mignon
handcut frites, black garlic compound butter, red wine demi-glace *(gf)*

Pan Roasted Halibut
hasselback beets, lemon beurre blanc, crispy shallots, roasted cauliflower purée *(gf)*

Mushroom Lasagna
housemade pasta, mushroom duxelles, béchamel, ricotta, mozzarella, fontina, parmesan *(v)*

THIRD COURSE
Choose one

Pumpkin Pie
whipped crème fraiche

Chocolate-Pecan Opera Cake
almond sponge cake, coffee buttercream, piñon crumble *(gf)*

Spiced-Apple Tart
frangipane, powdered sugar