
THANKSGIVING 2025
3-COURSE DINNER 85

STARTERS CHOICE OF

MISO BUTTERNUT SQUASH VELOUTÉ (V, GF)
coconut milk, toasted pumpkin seeds, nori flakes

ROASTED BEET SALAD (V, GF, N)
red and golden beets, whipped goat cheese, pistachio,
citrus vinaigrette

ENTRÉES CHOICE OF

SLOW-ROASTED HERITAGE TURKEY
sourdough–mushroom stuffing, whipped potatoes, roasted Brussels sprouts,
cranberry compôte, sage gravy

PAN-SEARED LOCAL SNAPPER (GF)
saffron cauliflower purée, rainbow Swiss chard, citrus-caper beurre blanc

VEGAN PUMPKIN & SPINACH LASAGNA (V, N)
cashew béchamel, sautéed kale, toasted seeds

DESSERTS CHOICE OF

PERSIMMON & FIG TARTE
house-made puff pastry, thyme jam, Tahitian vanilla gelato

CARAMEL PUMPKIN PIE
pumpkin crèmeux, dulce de leche, caramel ganache

LITTLE THANKSGIVING
2-COURSE DINNER 39

KIDS UNDER 12

SLOW-ROASTED HERITAGE TURKEY
whipped mashed potatoes, sage gravy, sourdough-chestnut mushroom
casserole stuffing, roasted garlic Brussels sprouts

CARAMEL PUMPKIN PIE OR MIAMI GELATO

(GF) GLUTEN FREE, (V) VEGAN, (N) CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions. All desserts may have been prepared in a facility that also processes nuts.

A 20% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK