



THANKSGIVING MENU

JOIN US NOVEMBER 27TH, 2025^D SEATING'S 1:00 PM - 9:00 PM

WE WILL ALSO OFFER PRE-MADE TO GO DINNERS.

SIT THIS ONE OUT AND LET US CATER YOUR THANKSGIVING FEAST

APPETIZERS

LA BREA BREAD SERVICE	12
FRENCH BAGUETTE, ROSEMARY-OLIVE OIL LOAF, AND WALNUT CRANBERRY LOAF LEMON RICOTTA CHEESE, LAVA SEA SALTED BUTTER, MARINATED FRENCH OLIVES (CONTAINS PITS)	
BUTTERNUT SQUASH SOUP GF/CVEG	18
BRÛLÉE MARSHMALLOW	
WILD BURGUNDY ESCARGOTS CGF	19
SAUCE PERSILLÉE, BAGUETTE	
ARTISAN GREENS & CITRUS-HONEY CHÈVRE SALAD GF/CDF	19
HEIRLOOM CHERRY TOMATO, PINE NUT, CRANBERRY, WHOLE GRAIN MUSTARD VINAIGRETTE	
BEET SALAD CGF/DF	19
CHICKPEA PUREE, CANDIED WALNUT, FRISEE, PEAR, CRISP LAVASH, POMEGRANATE MAPLE GLAZE	

DINNER ENTRÉES

OVEN ROASTED TURKEY	54
FENNEL & SAUSAGE STUFFING, CRÈME FRAÎCHE POTATO PURÉE, GIBLET GRAVY HARICOT VERTS CASSEROLE, CRANBERRY SAUCE	
PUMPKIN OIL ROASTED MAITAKE MUSHROOM VEG	54
BUTTERNUT SQUASH, CRISPY BRUSSELS SPROUTS, FRISEE, SAGE BROWN BUTTER	
ORGANIC SCOTTISH SALMON GF / CDF	56
CREAMER POTATOES, MELTED LEEKS, BITTER GREEN SALAD, CAVIAR BEURRE BLANC	
BRAISED BEEF SHORT RIBS GF/DF	59
MISO CELERIAC PUREE, SESAME ROASTED CARROT, BLACK GARLIC GINGER SAUCE	

DESSERTS

PUMPKIN PIE TARTLET	16
DOLCE DE LECHE, CINNAMON CRÈME ANGLAISE	
CRÈME BRÛLÉE FLAMBÉE GF	16
GRAND MARNIER MACERATED BERRIES	
WARM PEAR & DATE CAKE À LA MODE	16
HOT BUTTER COGNAC SAUCE, VANILLA ICE CREAM	