



THANKSGIVING DINNER

THURSDAY, NOVEMBER 24 1:00 PM - 9:00 PM

THANKSGIVING APPETIZER SPECIAL

BUTTERNUT SQUASH SOUP **CGF / VEG** 16
BRÛLÉED MARSHMALLOW

APPETIZERS

CAESAR SALAD **CGF** 18
ROMAINE LETTUCE, PARMIGIANO-REGGIANO, BOTTARGA, CROUTON

ARTISAN GREENS & CITRUS-HONEY CHÈVRE SALAD **GF / CDF** 17
HEIRLOOM CHERRY TOMATO, PINE NUT, CRANBERRY, WHOLE GRAIN MUSTARD VINAIGRETTE

BABY BEET SALAD **GF** 19
PURPLE HAZE MOUSSE, SMOKED WALNUT CRUMBLE, FRISÉE, APPLE, WHITE BALSAMIC, MAPLE

BREAD SERVICE

FRESH BAKED LA BREA BREAD 8
FRENCH BAGUETTE, ROSEMARY-OLIVE OIL, AND PECAN RAISIN BREAD
HOUSEMADE FARMER'S CHEESE, LAVA SEA SALTED BUTTER, FRENCH MARINATED OLIVES

THANKSGIVING ENTRÉE SPECIAL

OVEN ROASTED TURKEY **CGF** 39
FENNEL & SAUSAGE STUFFING, CRÈME FRAÎCHE POTATO PURÉE, GIBLET GRAVY
HARICOT VERTS CASSEROLE, CRANBERRY SAUCE

DINNER ENTRÉES

ROASTED MAITAKE MUSHROOM **GF / VEGAN** 41
MISO, GARBANZO BEAN PILAKI, FAVA BEAN, TAMARIND-DATE CHUTNEY, BLACK TRUFFLE

BLACK TRUFFLE-MISO MARINATED ALASKAN HALIBUT **GF / CDF** 52
ASPARAGUS, CREAMER POTATO, RADISH, SEAWEED SALAD, BLACK TRUFFLE BEURRE BLANC

SEVEN OUNCE PRIME MANHATTAN STEAK* **GF** 54
BRAISED KING TRUMPET MUSHROOM, PERNOD CREAM SPINACH,
LOADED SCALLOP POTATO, BACON, MADEIRA

SIDES

CRÈME FRAÎCHE POTATO PURÉE 10
LOADED SCALLOP POTATO 15
HARICOT VERTS CASSEROOLE 10
PERNOD CREAM SPINACH 14
ASPARAGUS PROVENÇAL 14
SAUTÉED WILD MUSHROOM 14
FRENCH MARINATED OLIVES 9

THANKSGIVING DESSERT SPECIAL

PECAN PIE TARTLET 15
PUMPKIN ICE CREAM, CINNAMON CRÈME ANGLAISE

HOUSE COCKTAILS

ZIPPER MERGE 16
TEQUILA, BANANA LIQUEUR, WHITE PORT, LEMON, SAUTERNES

HIGH TEA PUNCH 17
TEA-INFUSED VODKA, LEMON, VANILLA, CLOVE, MILK WASH

LAKESIDE PARK 17
GIN, OUSE TONIC, APEROL, GINGER LIQUEUR, LEMON, LIME

TIMBERLINE 16
RUM, BLENDED RUM, VELVET FALERNUM, ST. ALLSPICE, LIME

THE JACOBIN CLUB 21
FRENCH RARE WHISKY, ROUGE VERMOUTH, ORANGE LIQUEUR

PINE TAR INCIDENT 22
YELLOW CHARTREUSE, FRESH GINGER SYRUP, LIME JUICE

ADD 33 MG LEVEN CBD TO ANY COCKTAIL 6
COLORADO BASED. ORGANICALLY FARMED. THC-FREE.

WINE BY THE GLASS

SPARKLING WINE

PIERRE SPARR 13
MV, CREMANT BRUT RESERVE

HENRIOT 29
MV, BRUT CHAMPAGNE

ROSE / ORANGE WINE

DOMANIES OTT, BY.OTT 16
2021, ROSÉ, SONOMA, CA

WHITE WINE

EMMANUELLE MELLOTT 14
2020, SAUVIGNON BLANC, LOIRE, FR

KARTHÄUSERHOFF, BRUNO 14
2020, RIELSING, MOSEL, GER

SEGUINOT-BORDET 18
2020, CHARDONNAY, CHABLIS, BURGUNDY, FR

HYLAND ESTATES 21
2019, CHARDONNAY, WILLAMETTE VALLEY, OR

RED WINE

FRANCIS CAZIN 14
2020, PINOT NOIR / GAMAY, LOIRE, FR

CHATEAU LAUDUC, LE BABBLER 15
2019, BORDEAUX BLEND, BORDEAUX SUPERIEUR, FR

DOMAINE DE BEAURENARD 16
2019, GRENACHE / SYRAH, COTES-DU-RHONE, FR

J CHRISTOPHER 18
2018, PINOT NOIR, WILLAMETTE VALLEY, OR

HEDGES FAMILY ESTATE 22
2019, CABERNET SAUVIGNON, RED MOUNTAIN, WA

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED MEATS, POULTRY, SEAFODD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTE: THIS IS A SAMPLE MENU AND MAY NOT ACCURATELY REFLECT THANKSGIVING'S OFFERINGS. PRICES SUBJECT TO CHANGE.