



ROSE. RABBIT. LIE.

Thanksgiving Experience

AMUSE BOUCHE

Cauliflower Puree, Spiced Cider, Wild Smoked Salmon Roe

A TRIO OF SIGNATURE DISHES

Caviar Taco – Hamachi*, Wild Caviar*, Uni*, Potato Shell
Wagyu Steak Tartare* – Savory Mayonnaise*, Beef Chicharron
Shrimp Cocktail – Avocado Mousse, Fresno Chili, Lime Air

*Schramsberg Blanc de Blancs
North Coast, CA 2016*

KABOCHA SQUASH AND KALE SALAD

Cranberry Dressing, Manchego, Pepitas, Kohlrabi

CELERY ROOT VELOUTE

Crispy Brussels Sprouts, Verjus Raisins

*Blackbird Vineyards, “Dissonance”
Sauvignon Blanc, Napa, CA 2017*

TURKEY AND FIXINGS

Bacon Wrapped Turkey Breast en Brioche, Bacon Jus
Confit Turkey Thigh, Giblet Gravy
Crispy Sweet and Sour Turkey Wing
Haricot Vert, Almond Brown Butter
Okinawa Sweet Potato, Ginger Scallion Sauce

*Peake Ranch, Pinot Noir
Sta. Rita Hills, CA 2016*

BEEF WELLINGTON

Prime Beef Filet*, Seared Foie Gras*, Supergreen Spinach, Royal
Trumpet Mushroom, Black Truffle, Pastry Lattice

SCHAMLTZ MASHED POTATOES

Crispy Chicken Skin, Chive

*Mauritson, Zinfandel
Dry Creek Valley, Sonoma, CA 2016*

CHOCOLATE TERRARIUM

Chocolate Pudding, Chocolate Buttermilk Cake, Chocolate “Soil”
Puffed Wild Rice, Crispy Chocolate Tuile, Hazelnut Ice Cream

*Taylor Fladgate, “Vargellas”
Vintage Port, Portugal 2012*

**Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*